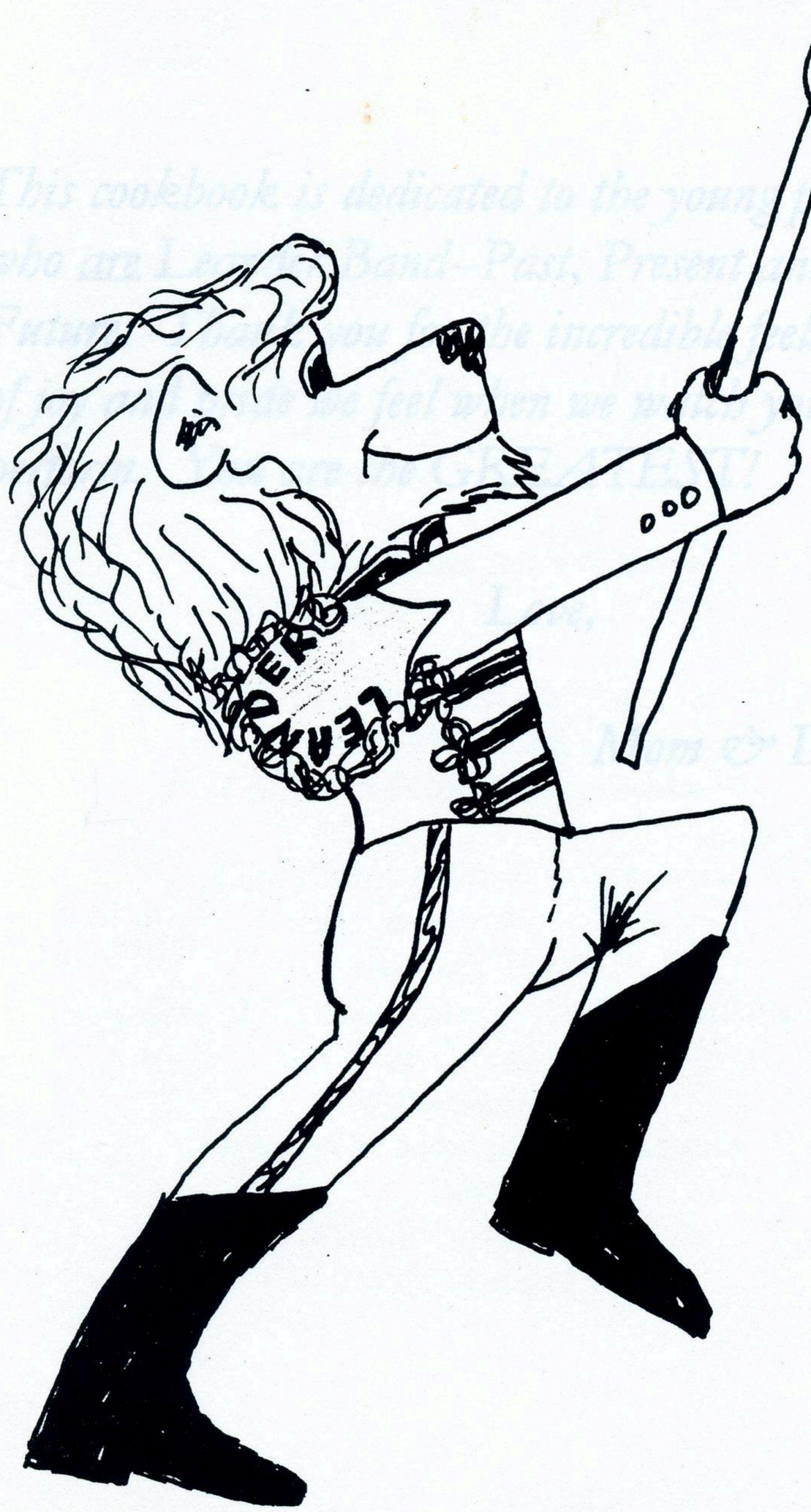
The 'Mane' Course



"A Lion's Guide to Good Eats"

A Production of Leander Band 1996-1997

This cookbook is dedicated to the young people who are Leander Band--Past, Present and Future. Thank you for the incredible feelings of joy and pride we feel when we watch you perform. You are the GREATEST!

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Baritone Barbeque

KELLOGG'S K BARS

Brady Bates '98

1 cup White Karo Syrup
1 (12 oz) jar Peanut Butter
(crunchy or plain)
1 box Kellogg's K cereal, or Bran Flakes
1 cup Sugar
1 stick Oleo
1 tsp Vanilla

Mix everything except cereal. Cook on Low Heat, do NOT boil, until sugar is dissolved. Remove from heat and add cereal. Mix well until mixture coats cereal. Pour into buttered 13"x9"x2" dish. Cool and cut into squares.

submitted by Brady Bates

BATES SHRIMP STINGO

Brady Bates '98

1 (12 oz) pkg frozen, raw Shrimp, peeled and deveined. You may substitute fresh shrimp, up to 1/2 a pound.
1 tsp Black Pepper
1/2 tsp Seasoned Pepper
1/4 cup chopped fresh Parsley
(or 1 Tbs dried)
1 small Onion, chopped
2 cloves Garlic, minced
1 tsp Salt
1/2 tsp Cayenne Pepper
1/2 tsp Thyme
1 Tbs Olive Oil
1 Tbs Worcestershire Sauce

Combine all ingredients except butter and mix well. Cover and refrigerate at least 2 hours, stirring occasionally. When ready to serve, remove shrimp from marinade. Melt butter in a skillet and saute shrimp over medium-high heat until done. Serve over cooked rice seasoned with butter, salt and pepper. Serves 4.

submitted by Brady Bates

Great Baked Bassoons

CARAMEL DELIGHT

Tiffany Teinert '98

1-1/2 cup Flour
1/2 cup Brown Sugar
1 cup Butter, melted
1/2 gal Vanilla Ice Cream, softened
1 cup Oatmeal
1-1/2 cup chopped Nuts
6 oz Caramel Topping

Combine flour, oats, brown sugar and nuts. Stir in melted butter. Spread in thin layer over a cookie sheet and bake at 350 for 20 minutes. Cool and then crumble. Put 1/2 of the crumbs in a 9"x13" pan. Spoon caramel topping over crumbs. Slice softened ice cream over topping. Top with remaining crumbs and freeze. Cut into squares to serve.

submitted by Lois Teinert

GAZPACHO

Lori Bratton '97

1/2 small Onion, sliced
3 ripe Tomatoes, peeled & quartered
1 clove Garlic
1/4 tsp Pepper
3 Tbs Wine Vinegar
1/2 Green Pepper, sliced
1 small Cucumber, peeled & sliced
1 tsp Salt
2 Tbs Olive Oil
1 cup Tomato Juice

Mix everything in a blender or food processor until pureed. Cover and chill. Serve cold with toasted croutons or parsley.

submitted by Barb Bratton

DATE-NUT BALLS

Tiffany Teinert '98

1 cup chopped Dates
1 cup chopped Pecans
1 cup Sugar
1/2 cup Butter
1 Tbs Corn Syrup
1 Egg, well beaten
2 cups Rice Krispies cereal
1/2 tsp Vanilla
Confectioners Sugar

Combine dates, pecans, sugar, butter, corn syrup, and egg in a deep, heavy saucepan; Cook over medium heat 10 minutes, stirring constantly. Do not overcook. Remove from heat and stir in cereal and vanilla; set aside to cool. When cool enough to handle form into small balls and roll in confectioners sugar. Yields: 5 dozen. Freezes well.

submitted by Lois Teinert

FOUR-LAYER MOCHA DESSERT

Tiffany Teinert '98

1/2 cup Butter or Margarine
1 cup finely chopped Nuts
1 cup sifted Powdered Sugar
1 (4 svg size) Instant Chocolate Pudding
3 cups Milk
1 cup all-purpose Flour
1 (8 oz) pkg Cream Cheese, softened
1 (4 oz) frozen Whipped Topping, thawed
1 (4 svg size) Instant Coffee Pudding
grated Chocolate

In mixing bowl cut butter or Margarine into flour until crumbly; stir in 3/4 cup of the nuts. Press mixture evenly over bottom of a 13"x9"x2" baking dish. Bake in 350 oven for 20 minutes; cool. Meanwhile, in small mixer bowl beat cream cheese on low speed of electric mixer until fluffy; beat in powdered sugar and half of the thawed whipped topping. Spread over crust; chill. In a large mixer bowl combine both pudding mixes and milk; beat with rotary beater 2 minutes. Spoon atop cream cheese layer in the dish. Chill or freeze until firm, several hours or overnight. Top with remaining whipped topping. Sprinkle with grated chocolate and remaining nuts. (If frozen, let stand 10-15 minutes before serving). Makes 16 servings**Use any flavors of instant pudding mix.

submitted by Lois Teinert

CAKE TO BEAT THE BAND

Lori Bratton '97

1 (15 oz) can Crushed Pineapple
1 stick Margarine
Pecans and Coconut optional
1 (15 oz) can Cherry Pie Filling
1 box Yellow Cake Mix

Spread pie filling in bottom of a 9"x15" cake pan prepared with Pam. Scatter pineapple over it. Dump dry cake mix on top. Dot with slices of margarine. Bake for 1 hour at 350. Optional: in the last 1/2 hour sprinkle chopped nuts over top. In the last 5 minutes sprinkle coconut over the top.

submitted by Lane Winnett

A DRUMFUL OF COLESLAW

Lori Bratton '97

1 large jar Pimento, chopped
2-1/2 cups Oil
2 Tbs Salt
4 or 5 heads of Cabbage
2 cups Vinegar
1 cup Sugar
Pepper to taste
1 large Onion

Shred cabbage & onion; add dressing at last minute. Serves 70. If you aren't feeding 70, the dressing lasts for ages in refrigerator and can be added as needed to cabbage.

submitted by Pat Brucks

ODE TO MAMAW'S BUTTERMILK PIE — Lori Bratton '97

1 stick Margarine, melted
1 tsp Vanilla
3 Eggs
1-1/2 cups Sugar
1 cup plus 1 Tbs Flour
1-1/2 cups Buttermilk

Mix first four ingredients, then add eggs and buttermilk. Mix well and pour into a single, unbaked pie crust. Bake at 350 for about 45 minutes. Buttermilk pie is a custard pie, very rich and sweet. The flour is used to absorb the margarine. If your first pie is too greasy, decrease margarine or increase flour. It's done when you jiggle the pan and there is no liquid movement, and the top is golden brown.

BASSOONIST'S LITE-APRICOT MOUSSE — Lori Bratton '97

1 (15 oz) can Apricot halves in juice, drained, save the juice
1/2 cup plain Nonfat Yogurt
1/2 cup Apricot Nectar from the canned apricots
1 tsp Almond Extract
2 Tbs Lemon Juice
1/2 cup Low Fat Cottage Cheese
1 envelope Unflavored Gelatin
1/2 cup Cold Water
1/2 cup Sugar
1 cup Frozen Whipped Topping reduced calorie, thawed

Using a blender, blend the apricots and lemon juice until the fruit is finely chopped. Add cottage cheese & yogurt and process until smooth. Sprinkle gelatin over 1/2 cup cold water in small saucepan; let stand 1 minute. Cook over low heat, stirring until gelatin dissolves (about 2 min). Add apricot nectar, sugar and almond extract, stirring until sugar dissolves. Combine yogurt mixture and gelatin mixture in a large bowl; chill for 30 min or until the consistency of unbeaten egg whites. Gently fold in whipped topping. Spoon into individual dessert dishes. Cover and chill until firm.

submitted by Barb Bratton

BLACK BEAN MEDLEY — Lori Bratton '97

1 can (2 cups) Black beans with jalapenos, rinsed
1-1/2 tsp Cilantro, chopped
2 Tbs chopped Red Onion
1/2 cup Green Peppers
1 cup Whole kernel Corn, drained
1/2 cup fresh Tomatoes, diced
2 Tbs fresh squeezed Lime or Lemon Juice
Salt and Pepper to taste

Mix and chill before serving.

submitted by Lane Winnett

Clarinet Combos

BROCCOLI SOUP

Brittany Hardcastle '00

1 Bell Pepper
1 Onion
fresh or canned Mushrooms
1 pkg. frozen Broccoli
2 cans Cream of Mushroom soup
2 cans Cream of Chicken Soup
1 can Chicken Broth
2 cups Milk
2 Tbs. Flour
Salt & Pepper to taste

Saute in butter: Bell pepper, onion and mushrooms. Simmer for 20 minutes. Combine in large pot the soups, milk, flour, salt and pepper. Add frozen broccoli or cooked fresh broccoli to soup mixture. Add the sauteed vegetables last. Cook for 30 to 35 minutes on medium temp or until the vegetables are tender.

submitted by Jan Hardcastle

CHICKEN ENCHILADAS

Brittany Hardcastle '00

2 small cans White Chicken meat
or 4 Chicken breasts
1 can Cream of Chicken soup
2 cans Cream of Mushroom soup
1 small can chopped Green Chilies
1/2 cup small Onion - diced
2 cups Cheddar cheese, grated
12 corn tortillas
Chili Powder
Salt to taste

In deep pan, mix together chicken, chicken soup, and mushroom soup. Warm over low heat. In separate pan, saute green chilies and onion in small amount of margarine until the onions are tender. Combine chilies and onions with chicken mixture. Grate 2 cups of cheese. In a 9" x 13" pan, spread chicken mixture on bottom and place corn tortillas layered on top. Top with cheese. Repeat: Chicken, tortillas, cheese. On top of cheese sprinkle small amounts of chili powder and salt to taste. Bake at 425 for 30-35 minutes.

submitted by Jan Hardcastle

GREAT GOULASH

Brittany Hardcastle '00

1-1/2 lb. Sirloin Beef cubed to 1 inch
2 Tbs. Shortening
1 can Campbell's Golden Mushroom soup
1 tsp. Paprika
1/2 cup Sour Cream
Cooked Noodles or Rice

In skillet, brown beef in shortening and pour off fat. Blend in soup and paprika, cover and cook over low heat for 1 hour or until done. Stir occasionally. Gradually stir in sour cream; heat. Serve over noodles or rice. Makes about 3 cups.

submitted by Jan Hardcastle

MEXICAN FIESTA — *Brittany Hardcastle '00*

1 lb. ground Beef
1 can Cream of Chicken soup
1 can Ro-Tel tomatoes, chopped
1 (16 oz.) package tortilla chips crushed
1-1/2 cup grated Cheddar Cheese
1 small Onion, chopped

Cook ground beef and drain. In 2 quart casserole dish, make a layer of chips, beef, onion, tomatoes, soup and cheese. Repeat. Cook uncovered 10 min. on medium heat. Serves 6

submitted by Jan Hardcastle

CREAMY FRESH TOMATO & BASIL PASTA *Shauna Harlan '98*

3 large fresh Tomatoes
(homegrown are best!)
3 Tbs. Olive Oil
2 Tbs. Balsamic Vinegar
2 Tbs. sliced Green Onions
1/2 tsp. Salt
1/2 cup chopped fresh Basil
1/4 tsp. ground Black Pepper
16 oz. box uncooked Penne Pasta
5.2 oz. pkg. soft Cheese with Garlic
and Fine Herbs (in Deli Section)

Core tomatoes and coarsely chop (makes about 4 cups). Set aside in large bowl with basil, olive oil, vinegar, onions, salt and pepper. Cook pasta according to package directions. Drain; return to pot and add cheese and reserve tomato mixture. Stir until cheese melts and forms a creamy sauce. Serve immediately. Garnish with basil leaves and tomato wedges. Serves 4 **To lower the fat content use less cheese. Personally I only use about 1/4 of the package.

submitted by Karen Harlan

CHICKEN ENCHILADAS — *Nick Schroeder '99*

6 - 8 boneless, skinless Chicken Thighs
2 cups grated Cheddar Cheese
1 can Cream of Chicken soup
8 oz. Sour Cream
6 Green Onions - chopped
your favorite Green Chili sauce

Lightly fry corn tortillas; drain. Bake chicken and cube into bite-size pieces. Mix in large bowl: Chicken, sour cream, cheese and onions. Put several spoons full of mixture on each tortilla, roll and place in baking dish. In separate bowl, mix soup, 1/2 cup water and 2 Tbs (or more) of green chili sauce. Pour over tortillas. Garnish with 1/2 cup cheddar cheese and 1 - 2 chopped green onions if desired. Cover and bake at 325 for 45 min, or bubbly.

submitted by Auntie Georgia

MEXICAN SPOON BREAD — *Nick Schroeder '99*

2 Eggs - slightly beaten
1/3 cup Oil
1 tsp. Salt
1 cup Yellow Corn Meal
1 cup Cheese, shredded
3/4 cup Milk
1 can Cream Style Corn
1 tsp. Baking Soda
1 - 4oz. can chopped Green Chili Peppers

In a large bowl mix everything except cheese. Pour half the mixture into a 9" x 9" baking dish. Top with half the cheese. Fill dish with remaining batter and top with remaining cheese. Bake at 350 for 1 hour.

submitted by Pat Schroeder

GRILLED CHICKEN MARINADE — *Bryan Gutmann '00*

1/2 cup Soy Sauce
1/2 cup Pineapple juice
1/4 cup Oil
1 Tbs. Brown Sugar
1 tsp. dry Mustard
1 tsp. ground Ginger
1 tsp. Garlic Salt
1/2 tsp. ground Pepper

Add all ingredients in saucepan. Simmer for 5 minutes. Cool. Pour over Chicken cutlets in a sealable container (ie Tupperware meat marinator) so you can periodically flip chicken to thoroughly marinade. Grill chicken on medium-low setting, turning frequently. Brush on marinade after each turn. Recipe covers approx. 2 lbs. of chicken.

submitted by Sue Gutmann

CREME de MENTHE BROWNIES — *Bryan Gutmann '00*

MIX: 1 cup Sugar — 1 stick Butter
4 Eggs — 1 cup Flour
1 can Hershey's Syrup or 1-1/3 cup from squeeze bottle

FILLING: 2 cups Confectioners Sugar — 1/2 cup Butter
2 -3 Tbs Creme de Menthe - can substitute mint extract to taste

CHOCOLATE COVERING: 1/2 cup Butter & 1 cup Chocolate Chips melted together

Preheat oven to 350. Cream butter and sugar. Add eggs one at a time. Add flour and pour in syrup. Pour into a buttered 9" x 13" pan. Bake at 350 for 35 to 40 minutes. Cool while making the filling. Melt butter and stir in confectioners sugar. Add Creme de Menthe. (Use only 2 Tbs) Spread on top of cooled brownies. Immediately after spreading the filling on, pour melted chocolate covering on top of filling. Cool completely.

submitted by Sue Gutmann

GERMAN-STYLE POTATO SALAD — *Lauren Bigley '00*

5 pounds Potatoes, washed and peeled
3 large kosher dill Pickles, diced
1 small jar Pimientos, drained
Salt and black Pepper to taste
1 large white Onion, diced
1/2 cup white Vinegar or pickle juice, or combination

Quarter potatoes and boil until soft. Rinse potatoes and mash until chunky. Add onion, pickles, pimientos, and vinegar. Mix ingredients well. Season with salt and pepper (use pepper generously). Serve hot. Serves 6 to 8.
* Reprinted from TEXAS BBQ by Paris Permenter and John Bigley

TEX-MEX CROCK-POT BEANS — *Lauren Bigley '00*

3 1/2 cups dry Pinto Beans
4 Tsp. Fajita Seasoning
1/4 pounds Pork jowl, cut and cubed
1 large Onion, quartered
1/4 tsp Cayenne Pepper

Wash and rinse beans. Drain thoroughly and put all ingredients in a 3 1/2 quart Crock-Pot and cover with fresh water, 2 inches above beans. Cook on medium or low heat for 10 to 12 hours. Stir once during cooking and add 1/2 cup water if need. Leave onion and pork jowl in beans to give more flavor. Serves 30.
* Reprinted from TEXAS BBQ by Paris Permenter and John Bigley.

EASY BRISKET

Lauren Bigley '00

5 pound Brisket
Jar of prepared Mustard
Barbecue Sauce (your choice)

Coat brisket with prepared mustard. Smoke meat overnight, for at least 16 hours. Remove brisket from smoker and wrap in foil. Place in a 225 degree oven for 3 hours. Slice and serve with your favorite barbecue sauce. Serves 10.
* Reprinted by Paris Permenter and John Bigley.

B-FLAT BBQ SAUCE

Lauren Bigley '00

4 cups Tomato Sauce
1 Tsp. dried Mustard
3/4 cup apple cider Vinegar
1 Tsp. brown Sugar
1/2 cup Water
Juice and peel of 1/2 Lemon
3/4 cup prepared Mustard
1 tsp. black Pepper
1/4 cup Worcestershire Sauce
6 garlic Cloves, chopped
1 large Onion, chopped

Combine tomato sauce, mustards, pepper, vinegar, Worcestershire, sugar, and water in a sauce pan. Stir in garlic and onion, followed by lemon juice and peel. Simmer, covered, for at least 45 minutes. Cool and strain into jars. Makes about 3 pints.
* Reprinted by Paris Permenter and John Bigley.

BUSY-DAY CAKE

Sara Tittizer '97

8 Tbs Butter (at room temperature)
3 medium Eggs
1/2 cup Milk (at room temperature)
2 tsp Vanilla
1 light grating of Nutmeg
1-1/3 cups Sugar
2 cups Flour
1/4 tsp Salt
4 tsp Baking Powder

Blend the butter and sugar by hand until it is light and fluffy. Then, one by one add the eggs, beating the batter with a wooden spoon after each egg. Add in 1/2 cup flour and one part of the milk, alternating the milk in three parts and the flour in four parts and ending with the flour. Add salt, vanilla, baking powder and nutmeg and mix well. Stir well after each addition, but always stir only once after adding milk, then quickly add more flour to keep the batter from separating. Butter and flour the bottom of the cake pan and spoon batter in. Bake at 375 for 40 minutes or until done.

BANANA PUDDING

Shannon Linebarger '99

1 large box Vanilla Instant Pudding Mix
1 tsp Vanilla
1 large box Vanilla Wafers
3 cups Milk
1 can Eagle Brand Milk
1 (12 oz) Cool Whip
6 Bananas

Beat milk and pudding mix until it starts to thicken. Add Eagle Brand Milk, vanilla and mix well. Add Cool and mix again. Place wafers and sliced bananas in layers, pour pudding mixture over each layer. End with pudding mixture. Keep refrigerated.
** For fewer calories use fat free pudding and Eagle Brand Milk, and light Cool Whip.

GARLIC BROILED SHRIMP

Bryan Gutmann '00

1 lb. Shrimp
1/2 cup melted Butter
1/2 cup Olive Oil
1 Tbs minced Green Onions
(use the green part too)
1-1/2 Tbs fresh Lemon Juice
1/4 cup minced Parsley
Salt and Pepper to taste
3 large peeled Garlic cloves

Place butter and oil in bowl. Add chopped garlic. Roll shrimp in mixture until covered. Sprinkle with lemon juice and parsley. Marinate for 1/2 hour stirring occasionally. Broil for 5 - 7 minutes per side.

submitted by Sue Gutmann

TEX-MEX DIP

Elisabeth Ransom '00

3 medium Avocados
1/2 tsp Salt
1 cup Sour Cream
1 pkg Taco Seasoning
1 cup chopped Onion
1 cup chopped Black Olives
large bag White Corn Chips
2 Tbs Lemon Juice
1/4 tsp Pepper
1/2 cup Mayonnaise
1 can Vegetarian Refried Beans
2 cups chopped Tomatoes
8 oz Cheddar Cheese

Pit, peel, and mash avocados in medium bowl. Add lemon juice, salt and pepper and set aside. Combine sour cream, mayo and taco seasoning in a bowl; set aside. To assemble spread beans on a large shallow platter. Layer with avocado mixture, then spread the sour cream and taco mixture. Sprinkle with onions, tomatoes and olives. Cover with shredded cheese. Serve chilled or at room temp.

submitted by Kimberly Dominguez

SPANISH PIE

Elisabeth Ransom '00

2 doz Corn Tortillas
1 (15 oz) can of White Corn
1 can of Green Chilies (Old El Paso)
12 oz Monterey Jack Cheese
1 (28 oz) can of crushed Tomatoes
1 pint of Sour Cream
4 cups cooked Chicken (Beef or Pork)

Fry corn tortillas in oil just until soft. Cut into pieces. Arrange 1/2 of them on the bottom of a 9" x 13" baking dish. Spread 1/2 the sour cream, 1/2 the meat, 1/2 the corn, 1/2 the chilies, 1/2 the crushed tomatoes and 1/2 the cheese. Repeat with second layer. Bake covered at 350 for 30 minutes.

submitted by Kimberly Dominguez

WILD RICE BAKE

Elisabeth Ransom '00

1 cup Wild Rice
6 slices Bacon, crumbled
1/4 lb. Mushrooms, sliced
1/2 tsp dried Marjoram
2 large Carrots, diced
2 (13-3/4 oz) cans Chicken Broth
1 medium Onion, chopped
1/2 tsp dried Thyme
1/4 tsp Pepper

Combine wild rice and chicken broth in 2 quart saucepan. Bring to boil. Simmer, covered just until tender (about 40 min.). Do not drain. Saute bacon until crisp; drain and save about 1 Tbs of drippings to saute onions and mushrooms. Add thyme, marjoram and pepper and saute about 2 minutes. Combine rice, mushroom mixture, carrots and bacon in buttered 2 quart casserole. Bake covered at 350 until bubbly (about 1 hour). Let stand 5 minutes before serving.

submitted by Kimberly Dominguez

WALNUT CARROT CAKE

Elisabeth Ransom '00

1 cup Butter or Margarine
4 Eggs
1/4 cup Milk
3/4 cup Walnut pieces
1/2 cup Bread Flour
2 tsp ground Cinnamon
1/4 tsp Salt
Cream Cheese Frosting (see below)
2 cups firmly packed Brown Sugar
1 tsp Vanilla
8 cups packed shredded Carrots
2 cups Whole Wheat Flour
1-1/2 tsp Baking Soda
1/2 tsp each: ground Nutmeg, ground Cloves, ground Allspice

In a large bowl cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well; then add vanilla and milk. In another bowl, combine flour, soda, spices and salt. Stir well. Add to butter mixture. Mix well then add carrots and walnuts. Spread butter in a greased 9" x 13" baking pan. Bake at 350 for 40 min. Let cool on wire rack for about 5 hours before topping with frosting.

CREAM CHEESE FROSTING:
3 oz Cream Cheese
1 tsp Vanilla
3 Tbs Butter
2 cups Powdered Sugar

In a small mixing bowl combine cheese, butter and vanilla and beat until smooth. Gradually beat in sugar until smooth.

submitted by Kimberly Dominguez

GOOEY BUTTER CAKE

Kim Matthews '97

Yellow Cake Mix
4 Eggs
1 lb. pkg Powdered Sugar
1 stick Margarine
1 (8 oz) pkg Cream Cheese

Combine cake mix, margarine (melted), 2 eggs; mix well by hand and spread into greased 9" x 13" pan and set aside. Mix together cream cheese, 2 eggs and sugar with electric mixer and pour over mixture in pan. Bake at 350 for 35-40 minutes.

submitted by Sharon Matthews

APPLE CRISP

Kim Matthews '97

1 tsp Cinnamon
1/2 cup Butter
7 - 8 Apples
1 cup Sugar
3/4 cup Flour
2 Tbs Water or Apple Juice

Peel, core and slice apples and put in a baking dish. Sprinkle top with cinnamon and a little water or juice. Top with sugar, margarine and flour rubbed together and put over apples. Bake at 350 for 30-40 min. or until top is golden brown. Serve with vanilla ice cream or whipped cream.

submitted by Sharon Matthews

LUMBERJACKS MOLASSES COOKIES

Lochie Emerson '98

1 cup Sugar
1 cup Molasses
4 cups sifted Flour
1 tsp Salt
1 tsp Ginger
1 cup Shortening
2 Eggs
1 tsp Soda
2 tsp Cinnamon

Cream together sugar and shortening. Add molasses and eggs. Mix well. Sift together dry ingredients and stir in. Chill dough. Pinch off ball of dough and roll into size of a walnut. Dip and roll in sugar. Place on greased cookie sheet and bake at 350 for 12 min.

submitted by Lochie Emerson

TATER TOT CASSEROLE

Amanda Garzonie '00

1-1/2 lbs. Ground Beef
1 can Cream of Mushroom soup
Tater Tots
Velveeta Cheese
1 can Cream of Chicken soup

Grease a large glass baking dish. Brown beef with salt, pepper and garlic to taste. Place beef in baking dish. Top with velveeta. Pour soup over mixture. Top with tater tots. Bake uncovered at 350 for about 1 hour.

submitted by Pam Williamson

CHERRY DELIGHT PIE

Jennifer Honeycutt '99

CRUST:
1-1/2 cup Flour
3/4 cup Nuts, chopped fine
FILLING:
8 oz Cream Cheese, softened
4 cups Cool Whip
1 tsp Almond Extract
2 Tbs Sugar
14 Tbs melted Oleo

2 cups Powdered Sugar
1 can Cherry Pie Filling
2 Tbs Sugar

Mix flour, 2 Tbs sugar, nuts and oleo; press into a 9" x 13" glass pan. Bake at 350 for 20 minutes. Let cool. Beat cream cheese and powdered sugar. Mix in cool whip and spread onto crust. To cherry pie filling add almond extract and other 2 Tbs sugar. Mix and put on top of cream cheese mixture. Refrigerate before serving.

submitted by Kathleen Honeycutt

CHICKEN ENCHILADAS

Jennifer Honeycutt '99

2 cans Cream of Chicken soup
2 large cans White Chicken
16 oz Sour Cream
2 cans chopped Green Chilies
1 lb. Cheddar Cheese, grated
1 pkg Flour Tortillas

Mix all ingredients together. Fill flour tortillas. Top with remaining mix. Bake at 350 for 20 minutes.

submitted by Traci Parsons

CHOCOLATE SHEET CAKE

Eric Zimmerman '00

Bring to a boil:
1/2 cup Oil
1 cup Water
1 stick Margarine
4 Tbs Cocoa

Pour over:
2 cups Sugar
2 cups Flour

Mix together and add:
1/2 cup Buttermilk
2 Eggs, beaten
1/4 tsp Salt
1 tsp Vanilla
1 tsp Soda

Stir together by hand, pour into greased & floured 12" x 17" sheet pan. Bake 20 minutes at 425.
FROSTING:
1 stick Oleo
4 Tbs Milk
Bring to boil and add 1 box Powdered Sugar
1 cup Pecans
1 tsp Vanilla
Spread evenly on hot cake - cut into squares.

submitted by Kitty Zimmerman

CHEESE BALL

Eric Zimmerman '00

1 (8 oz) Cream Cheese
1/2 tsp Pepper
1 jar Smoked Beef
1 Tbs Worcestershire Sauce
1 Tbs Chives or Onions

Cut the smoked beef into small pieces. Mix 1/2 into the other ingredients and form into a ball. Roll ball in remaining smoked beef totally covering it. Serve with Wheat Thins and Chicken-in-a-Biskit Crackers.

submitted by Kitty Zimmerman

SPINACH DIP

Eric Zimmerman '00

8 oz Sour Cream
8 oz can chopped Water Chestnuts
1 pkg dry Vegetable Soup mix
8 oz Mayonnaise
1 medium Onion, chopped
1 box frozen Spinach, thawed & squeezed

Combine and serve with rye or other flavor party breads.

submitted by Kitty Zimmerman

MACARONI SALAD

Eric Zimmerman '00

1/2 cup Cherry Tomatoes
1 pkg cooked Macaroni
1 cup Mayonnaise
1/2 cup Sugar
1 tsp Mustard
1 tsp Celery Seed
1 cup Green Peppers, chopped
1 cup Onion, chopped
1/4 cup Cider Vinegar
1 tsp Salt
1 tsp Pepper

Mix together. Refrigerate overnight.

submitted by Kitty Zimmerman

SEVEN LAYER DIP

Eric Zimmerman '00

1 small can Refried Beans
1 small jar of medium Picante sauce
shredded Cheddar Cheese
chopped Green Onions
1 (8 oz) container Avocado Dip
8 oz Sour Cream
chopped Black Olives

Layer ingredients in an 8" x 12" pan.

submitted by Elaine Keith

BLOND BROWNIES

Eric Zimmerman '00

1/2 cup Oleo
1 Egg
1/2 tsp Salt
1 tsp Vanilla
1 cup Brown Sugar
1 cup Flour
1 cup Mini Chocolate Chips

Melt oleo in saucepan. Stir in brown sugar. After cool, mix in egg and vanilla until fluffy. Add flour & salt mixing just until blended. Stir in chocolate chips. Spoon in 8" or 9" square pan. Bake at 350 for 25-30 minutes.

submitted by Kitty Zimmerman

CHERRY DUMP CAKE

Eric Zimmerman '00

1 can Cherry Pie Filling
1 Yellow Cake Mix
1-1/2 cup chopped Pecans
1 can crushed Pineapple, drained
2 sticks Margarine

Mix cherries with pineapple and pour into greased oblong pan. Empty dry cake mix on top of mixture. Slice margarine into pats and place all over top of cake mix. Sprinkle with pecans. Bake for 1 hour at 350.

submitted by Kitty Zimmerman

PINEAPPLE CAKE

Eric Zimmerman '00

Mix in a bowl:
1-3/4 cup Flour
1 tsp Baking Soda
1 large can Crushed Pineapple
1-3/4 cup Sugar
1 Egg

Bake at 350 for 30-40 minutes.

ICING:
3 oz Cream Cheese
1-1/2 cup Powdered Sugar
1/2 stick Oleo
1 tsp Vanilla

Ice cake while still warm. Sprinkle with pecan pieces.

submitted by Kitty Zimmerman

COWBOY BRISKET

Eric Zimmerman '00

Brisket
Salt
Celery Seed
1/2 bottle Liquid Smoke
Garlic
Pepper
Accent

Line a baking dish with double aluminum foil. Sprinkle meat with liquid smoke then plenty of salt, pepper, garlic, celery seed and accent. Wrap meat in foil and refrigerate overnight. Bake at 325 for 25-30 minutes per pound. Let cool and thinly slice. Pour off liquid. Return to dish, cover with sauce and reheat.

SAUCE:
1 cup Catsup
1 tsp Salt
2 cups Water
1/3 cup Worcestershire Sauce
1 tsp Chili Powder
2 dashes Tabasco

Mix ingredients in saucepan and bring to low boil for 2-3 minutes.

submitted by Chris Zimmerman

TUNA MACARONI CASSEROLE

Eric Zimmerman '00

1 pkg (10 oz) frozen, chopped Broccoli thawed and drained
1 tsp Salt
1 can condensed Cheddar Cheese soup
2 cups (7 oz) cooked Macaroni
2 cans (6-1/2 to 7-1/2 oz) Tuna, drained
1/4 cup Celery
1/4 cup Milk

Blend ingredients. Cover with glass lid on a 3 quart glass casserole dish. Cook in the microwave about 10 minutes at high or until thoroughly heated. Stir occasionally. Serves about 6.

submitted by Kitty Zimmerman

BAGELS

Sara Tittizer '97

2 pkg Yeast
1-1/2 cup warm Water
1 Tbs Salt
4-1/2 cups Flour
3 Tbs Sugar

Mix ingredients together. Knead 5-8 minutes. Let rest 15 minutes. Cut into 12 portions. Shape into smooth balls; then punch a hole in the center. Let rise 20 minutes. Bring 1 gallon of water and 1 Tbs Sugar to boil. Simmer bagels for 7 minutes. Drain. Bake at 375 for 30-35 minutes.

QUICK COFFEE CAKE

Sara Tittizer '97

2-1/2 cups Flour
2 cups Brown Sugar
2 tsp Baking Powder
1/2 tsp Nutmeg
1 cup Sour Milk
(or 1 cup milk with 1 Tbs Vinegar)
2/3 cup Margarine
1/2 tsp Salt
1/2 tsp Baking Soda
1 tsp Cinnamon
2 Eggs

Mix sugar, margarine, eggs. Add sour milk. Mix in remaining ingredients. Pour into 2 large cake pans. Sprinkle with brown sugar and cinnamon. Bake at 375 for 25-30 min.

submitted by Sara Tittizer

PEACH SHORTCAKE COOKIES

Sara Tittizer '97

1 cup Butter
2 Eggs
1/8 tsp Salt
1/2 cup chopped Pecans
1 cup Sugar
2 cups Flour
1 cup Peach preserves, or jam

Combine everything except pecans and peach. Spread 3/4 of batter in a 9"x11" pan. Spread peach preserves and pecans over batter. Glob remaining batter over top. Bake for 30 minutes at 350. Cut into squares and sprinkle with powdered sugar.

submitted by Pat Tittizer

CALICO BEANS

Sara Tittizer '97

1-1/2 lb Hamburger
3/4 cup Catsup
1 cup Brown Sugar
2 tsp Mustard (dry)
2 (15 oz) cans Kidney Beans
12 oz Bacon
2 tsp Salt
1 Tbs Vinegar
2 (15 oz) cans Pork & Beans
2 (15 oz) cans Lima Beans

Brown hamburger with bacon. Add other ingredients and bake in a large bean pot or casserole at 350 for 40 minutes. Can be cooked in a slow cooker.

submitted by Pat Tittizer

LEMON BISQUE

Sara Tittizer '97

1 pkg Lemon Jello
Juice of 1 Lemon & rind grated
1 can Evaporated Milk, chilled overnight
1 cup Vanilla Wafers
1-1/4 cup Boiling Water
1/3 cup Honey
Pinch of Salt

Dissolve jello in water. Mix together lemon rind and juice with honey. Add to jello. Put in refrigerator. When half way set, beat together milk and salt; add jello mixture and beat well. Place wafers in bottom of 9"x13" pan and pour in mixture. Cover with remaining wafers. Chill until set.

submitted by Pat Tittizer

TURKEY MUSHROOM CLARINET CREPES

Bryan Gutmann '00

FILLING:
2 Tbs Butter
1 cup Mushrooms, thinly sliced
1-1/4 cup Turkey, cooked & diced
2 Tbs Sherry, or milk
dash Cayenne Pepper
1/3 cup Onion, chopped
1/4 cup Spinach, cooked, drained
3 Tbs Sour Cream
1/4 tsp Salt

Make filling by melting butter and sautéing onion until soft. Add mushrooms; cook for 4 minutes. Mix in rest of ingredients and set aside.

SAUCE:
2 Tbs Butter, melted
1 cup Chicken or Turkey Broth
1/2 cup Parmesan Cheese
1/4 cup Sherry
2 Tbs Flour
1/2 cup Milk
1/4 tsp Salt

Melt butter and stir in flour. Gradually stir in the broth, then the milk. Stir in cheese and salt. Remove from heat and stir in sherry. Assemble crepes by putting 2-3 Tbs of the filling down the center of each crepe. Arrange in baking dish. Bake at 375 for 25 minutes. Serve with sauce. Serves 4 (8 crepes).

submitted by Sue Gutmann

Classic Color Guard

JALAPENO CORN RICE CASSEROLE — *Diane Cluiss '99*

1 cup White Rice, uncooked
1 medium Bell Pepper, chopped
1/2 cup Butter
2 (17 oz) cans Cream Style Corn
1 medium Onion, chopped
1 cup Celery, chopped
1 Jalapeno Pepper, chopped fine & seeded
1 cup Cheddar Cheese, grated

Cook rice according to directions. Set aside. Saute onions, bell pepper and celery in the butter until tender. Combine all ingredients and pour into greased 2 quart casserole dish. Bake at 325 for 30 minutes.

submitted by Caryn Cluiss

OVEN RICE — *Diane Cluiss '99*

1 cup raw Rice
1 stick Oleo (use less than 2 if doubling)
1 small can Mushrooms
1 cup Water
1 can French Onion Soup

Combine all ingredients in a casserole dish and bake at 350 for one hour.

submitted by Caryn Cluiss

COFFEE-CHOCOLATE PIE — *Diane Cluiss '99*

Soften one half gallon of Coffee Ice Cream until you can spread it into 2 Oreo Cookie prepared pie shells. After filling the pie crusts, refreeze until firm. Top with fudge ice cream topping and pecans. Refreeze until serving.

submitted by Caryn Cluiss

SIX 3's ICE CREAM — *Diane Cluiss '99*

3 cups Sugar
3 cups Two Percent Milk
3 Oranges, juice of
3 cups Half & Half
3 Bananas, mashed
3 Lemons, juice of

Combine all ingredients. Freeze in ice cream freezer. Makes 4 quarts.

submitted by Caryn Cluiss

HOT CORN

Diane Cluiss '99

8 oz Cream Cheese
1 Tbs Flour
2 (12 oz) cans Whole Kernel Corn, drained
Jalapenos, chopped (as many as you like)
1/2 stick Oleo
1 (12 oz) can Cream Style Corn
1 jar Pimento, chopped & drained

Melt together cream cheese and oleo. Thicken with flour. Add other ingredients and pour into a baking dish and top with grated cheese. Bake 30 minutes at 350. Can be made early and baked just before serving. Serves 7-8.

submitted by Caryn Cluiss

EGGROLLS

Diane Cluiss '99

2 lb Ground Pork
2 oz Tiny Canned Shrimp
1" cube Ginger Root, finely chopped
Salt and Soy Sauce to taste
1 pkg Shredded Cabbage
1 bunch Green Onions, chopped
1 or 2 Eggs
Egg Roll Wrappers

Combine ingredients and place a small amount in a wrapper. Begin wrapping by folding one corner over filling and rolling. Fold 2 sides toward center and finish rolling to opposite corner. Seal with flour and water mixture. Fry until golden.

submitted by Caryn Cluiss

CHICKEN SALAD

Diane Cluiss '99

2 cups Chicken, diced
1/4 cup Salted Peanuts
1/2 cup Green Onion, sliced
1 cup Celery, diagonally sliced
1 (13 oz) can Pineapple Tidbits

Combine all ingredients and top with:

2 Tbs Chutney
2/3 cup Mayonnaise
1/2 tsp Lime Rind, grated
1/2 tsp Curry Powder
2 tsp Lime Juice
1/4 tsp Salt

Mix very well before pouring over salad. Chill and serve.

submitted by Caryn Cluiss

Flavorful Flutes

BROCCOLI TORTELLINI SALAD

Katie Gutmann '98

7 oz. package Cheese Tortellini
1 cup fresh Broccoli florets
1/2 cup fresh Parsley - finely chopped
1 Tbs. chopped Pimento
6 oz. jar marinated Artichoke hearts (undrained)
Black Olives optional - to taste
2 Green Onion stems chopped
2-1/2 tsp. fresh Basil leaves or 1/4 tsp. dry
1/2 cup prepared Zesty Italian Dressing
5 -6 Cherry Tomatoes, halved/sliced
1/2 tsp. Garlic powder
Small red Pepper cut to taste

Cook tortellini to desired tenderness as directed on package. Drain - rinse with cold water. In a large bowl, combine all ingredients except cherry tomatoes. Cover and refrigerate for 4 to 6 hours to blend flavors. Just before serving add tomatoes, mix lightly and sprinkle with Parmesan cheese if desired.

submitted by Sue Gutmann

CARROT CAKE

Katie Gutmann '98

4 Eggs
2 cups Sugar
2 cups Flour
3 cups grated Carrots
2 tsp. Baking Soda
1 tsp. Cinnamon
1-1/2 cup Oil

FROSTING: 1 - 8oz. pkg Cream Cheese
1 stick Butter
1 tsp. Vanilla Extract
1 box Confectioners Sugar

Preheat oven to 350. Mix cake ingredients in a large bowl. Shread carrots twice in food processor with shredding blade. Pour mixture into greased 13" x 9" glass pan. Bake for 45 minutes and cool. Frosting: Cream together cream cheese and butter. Add vanilla and confectioners sugar. Blend until creamy and frost cake when cooled.

submitted by Sue Gutmann

'FLUTED' PIE CRUST

Nicholas Hank '00

2 cups all-purpose Flour
1/2 cup Vegetable Oil
1/4 tsp Cinnamon (optional)
1 tsp Salt
5 Tbs COLD Water

Mix together salt and flour. In measuring cup mix together oil and water; beat with fork until thick and bubbly. Add liquid to flour, mix until dough forms. To roll out crust, wipe countertop with a damp cloth, place wax paper, cover with a second sheet of wax paper and roll dough to desired thickness. Use bottom wax paper to transfer dough to pan. Prick dough with fork to prevent swelling during baking. Repeat process for top crust then flute edges. To prevent overbrowning place aluminum foil over edge until last 10 minutes of baking.

Submitted by Debbe Hank & Betty Foderaro

CHICKEN ENCHILADA PIE

Marissa dePutron '98

3 lb.Chicken breast
1 can condensed cream of Chicken Soup
1 can cond. Cream of Mushroom Soup
1 (4-ounce)can chopped Green Chilies
1 cup chicken Broth
8 oz. grated Cheddar Cheese
4 cups Chips (corn or Doritos)
1 Tsp. Chili Powder
4 Tsp. minced Onion
1/8 Tsp. Garlic Powder
1/4 Tsp. black Pepper
1/4 Tsp. Tabasco sauce

Cook chicken. Cool and shred meat. Mix together soups, green chilies, Tabasco, broth and spices. Cover the bottom of a 3 quart casserole with half of the chips, then spread half the chicken over them. Cover with half the sauce, then half the cheese. Repeat, ending with cheese on top. Bake for 30 minutes at 350.

submitted by Gareth dePutron

SPINACH AVOCADO SALAD W/ POPPY SEED DRESSING

Marissa dePutron '98

FOR SALAD:
1/2 medium red Onion, sliced
10 oz. fresh Spinach
2 large Avocados
1/2 lb. crisp cooked Bacon
1/2 cup chopped Walnuts *

DRESSING:
1/3 cup white wine Vinegar
1/3 cup Honey
3 Tsp. chopped Onions
1 Tsp. Salt
2 Tsp. Dijon Mustard
1 cup salad Oil
1 1/2 Tsp. Poppy Seeds

SALAD: Tear washed and stemmed spinach into bite-sized pieces, add peeled and sliced avocados, crumbled bacon, thin sliced onion rings, and chopped nut. Toss lightly and serve with dressing. Serves 8 to 10.
DRESSING: In blender, puree vinegar, honey, mustard, and salt until smooth. Add onions. Then, with blender running, add salad oil slowly until it thickens. Blend in poppy seeds. Refrigerate. Makes about 2 cups. Can also be used with fresh fruit salad.

* Peanuts will do.

submitted by Mrs. V. dePutron, Grandmother

"STACCATO" STRAWBERRY SALAD — *Nicholas Hank '00*

8 Graham Crackers (crushed in oleo)
1 pkg. Dream Whip
1 lg. pkg. Cream Cheese
1/2 cup Sugar

Beat Dream Whip. Add Cream Cheese, 1/2 cup Sugar and beat until smooth. Spread cheese over crackers and put in ice box.

1 pkg. Cherry Jello
1 pint Strawberries
1/2 cup chopped Walnuts
1 cup hot Water
1 cup crushed Pineapple (8-1/2 oz)

Mix ingredients. Pour over cheese mixture and chill until firm.

submitted by Debbe Hank and Darla Brooks

DURANGO CARROT CAKE — *Colleen Gladson '99*

2 cups Flour
1 tsp Baking Soda
2 tsp Cinnamon
1 tsp Salt
1 cup crushed Pineapple, drained
1 tsp Vanilla
2 cups Sugar
3 Eggs
1-1/2 cup Vegetable Oil
2 cups grated Carrots
1/2 cup chopped Walnuts

Sift together flour, soda, salt and cinnamon. Set aside. Beat sugar, eggs and oil. Gradually add flour mixture. Fold in carrots, pineapple, walnuts, and vanilla. Bake in greased and floured 9" x 12" pan at 350 for 1 hour or until done. FROSTING:

4 oz Cream Cheese, softened
1 tsp Vanilla
16 oz Powdered Sugar
1/2 stick Margarine

Mix until smooth and frost cake. Refrigerate and serve. Keep cake refrigerated.

submitted by Angie Gladson

ARNIE'S BARBECUE BEANS

Colleen Gladson '99

3/4 cup Water
1 stick Margarine
2 cloves Garlic, diced
2 Tbs Cider Vinegar
2 (8 oz) cans Tomato Sauce
1 Tbs dry Mustard
1/2 tsp dried Thyme
1/4 cup Brown Sugar
1 large Onion, diced
2 Tbs Worcestershire sauce
1/4 cup Lemon Juice
1 Tbs Chili Powder
1 Tbs Paprika
1 Tbs Liquid Smoke

Melt margarine and saute onions and garlic. Add water and balance of ingredients except liquid smoke. Stir often, simmer slowly for 30 minutes. Stir in liquid smoke. Set aside. Sort and wash 2 cups of dried Pinto Beans. Soak beans overnight. In the morning drain, rinse and set aside. In skillet fry 4 to 5 strips of bacon that have been cut into approximately 1 inch squares. Remove bacon and saute 1 cup onions in bacon drippings. Place bacon squares along with beans and 1-1/2 quarts of cold water. Cook covered at a slow simmer until almost done. Drain most of the liquid from beans. Stir in barbeque sauce and bring back to simmer until beans are done. If more liquid is required, use some of the drained off liquid from cooked beans.

submitted by Arnold Gladson

TANIA'S TASTY CHEESECAKE SQUARES *Colleen Gladson '99*

1/3 cup Butter
1/3 cup Brown Sugar
1 cup Flour
1/2 cup Nuts
1 Tbs Lemon Juice
1/4 cup Sugar
8 oz Cream Cheese
1 Egg
2 Tbs Milk

Cream butter & sugar. Add flour and nuts. Reserve 1 cup of mixture for topping. Press remainder into bottom of 8 inch square pan. Bake at 350 degrees for 12 - 15 minutes; 325 for Pyrex pans. Blend sugar and cream cheese until smooth then add egg, milk and lemon juice. Pour over crust. Sprinkle reserved crumbs. Bake at 350 for 25 minutes then refrigerate.

submitted by Tania Gladson

SHORTCAKE CHOCOLATE BROWNIES — *Colleen Gladson '99*

Sift & set aside:
2 cups Sugar
2 cups Flour
1 tsp Soda
1/2 tsp Salt

Bring to a boil:
1/4 lb. Margarine
1 cup Water
1/2 cup Shortening
3-1/2 Tbs Cocoa

Add the dry ingredients, then add:
1 tsp Vanilla
1 tsp Vinegar
1/2 cup Milk

Bake at 350 degrees for 40 minutes in greased, floured pan. While cake is baking, make the following frosting:

1/4 lb. Margarine
1/3 cup Milk
3-1/2 Tbs Cocoa
dash of Salt
4 cups Powdered Sugar
1 tsp Vanilla
1/2 cup chopped Walnuts

Blend all ingredients except walnuts in mixer. After mixing, add walnuts. Frost brownies.

submitted by Marie Gladson

CHOCOLATE CHIP COOKIES — *Colleen Gladson '99*

3/4 cup Butter Flavor Shortening
1-1/4 cups firmly packed Brown Sugar
2 Tbs Milk
1 Tbs Vanilla
1 cup Chocolate Chips
1 Egg
1-3/4 cups Flour
1 tsp Salt
3/4 tsp Baking Soda
1 cup Pecans

Heat oven to 375. Cream shortening, brown sugar, milk and vanilla in large bowl until light and fluffy. Blend in egg. Combine flour, salt and baking soda. Add to creamed mixture, gradually. Stir in chocolate chips and nuts. Drop tablespoons of dough 3 inches apart on an ungreased cookie sheet. Bake 8 to 10 minutes or lightly brown. Makes about 3 dozen 3 inch cookies.

submitted by Colleen Gladson

GRANDMA'S WONDERFUL NATIAS — Colleen Gladson '99

(Spanish Pudding)

2-1/2 cups whole Milk
1/4 cup Flour
1/2 tsp Vanilla
1/2 cup Sugar
2 Eggs, separated
Cinnamon to taste

Bring 2 cups of milk to a slow boil. Make a smooth paste of 1/2 cup milk and flour. Add beaten egg yolks to paste. Add to boiling milk and cook until thickened, stirring constantly. Beat egg whites until light and foamy, gradually add sugar and vanilla. Pour hot pudding over beaten egg whites. Put in serving bowl. Sprinkle top with cinnamon.

submitted by Josie Ortiz

AUNT TRISH'S SWEET POTATOES — Colleen Gladson '99

1 (29 oz) Sweet Potatoes, canned
3/4 cup Sugar
1/2 cup Butter, softened
1/3 cup Evaporated Milk
2 Eggs
1 tsp Vanilla

Mix all ingredients in 7" x 11" dish.

TOPPING:
1 cup Brown Sugar
1/2 cup Butter
1 cup Flour
1 cup chopped Nuts

Bake at 350 for 35 minutes or until top is crusty.

CHICKEN & BROCCOLI LION BAND DISH — Dana Schuessler '97

2 pkg Broccoli, cooked & drained
2 cans Cream of Chicken Soup
3/4 tsp Curry Powder
1 Chicken, cooked & boned
3 Tbs Lemon Juice
1/8 tsp or less Cayenne

Arrange broccoli in greased baking dish. Mix chicken with other ingredients and pour over broccoli. Top with 1/2 cup shredded sharp American cheese. Top with garlic buttered bread crumbs. Cook until it bubbles. (Use Cheese Whiz mixed with soup instead of 1/2 cup American cheese if desired).

BAVARIAN APPLE TORTE — *Katie Gutmann '98*

Crust:
1/2 cup Margarine
1/4 tsp Vanilla
1/3 cup Sugar
1 cup Flour

Cream margarine, sugar and vanilla. Blend in flour. Spread dough onto bottom and sides of a 9 inch spring pan.

Filling:
8 oz Cream Cheese
1 Egg
1/4 cup Sugar
1/2 tsp Vanilla

Combine softened cream cheese and sugar; mix well. Blend in egg and vanilla. Pour into pastry-lined pan.

Topping:
1/3 cup Sugar
4 cups Apple slices
1/2 tsp Cinnamon
1/4 cup Almonds, sliced

Combine sugar and cinnamon. Toss apples in sugar mixture. Spoon mix over cream cheese. Sprinkle with almonds. Bake at 450 for 10 minutes. Reduce heat to 400 and bake for 25 more minutes.

submitted by Sue Gutmann

THE 'WOW' FLUTE CHEESECAKE SQUARES Dana Schuessler '97

1 box Yellow Cake Mix
1 Egg,
1 stick Oleo, melted
**Mix these three ingredients together, mixture will be stiff. Pat into a 9" x 12" pan or cookie sheet.

1 box Powdered Sugar
1 (8oz) pkg of Philadelphia Cream Cheese
1/2 tsp Vanilla
2 Eggs
1/2 tsp Lemon Juice

Mix these ingredients together and pour over crust. Bake at 350 for 45 minutes or until done.

SENIORS OF '97 CINNAMON SHEET CAKE Dana Schuessler '97

2 cups Flour
2 cups Sugar
1 tsp Cinnamon
1 cup Water
1 tsp Baking Soda
1/2 cup Shortening
4 Tbs Cocoa
1/2 cup Buttermilk
2 Eggs, beaten
1 tsp Vanilla

Sift flour, sugar and cinnamon. Boil water, shortening and cocoa until melted; pour over flour mixture. Mix well and add buttermilk, eggs, soda and vanilla. Mix well. Bake in a greased and floured 13-1/2" x 12-1/2" pan at 350-400.

FROSTING:
1 stick Oleo
4 Tbs Cocoa
1 tsp Vanilla
6 Tbs Milk
1 Box Powdered Sugar
Pecans, chopped - optional

Melt oleo, DO NOT get it too hot. Add other ingredients, mix well and pour over warm cake. Leave cake in pan. Freezes well.

FETTOOSH (Warm Bread Salad) *Ceilia Ellison '97*

2 Tbs Olive Oil
2 cups Pita Bread, diced
1 medium Cucumber, peeled & diced
Juice of 1 Lemon
1 medium Yellow Onion, diced
2 medium Tomatoes, ripe & diced
1/4 cup Parsley, chopped
Salt & Pepper to taste

Heat oil in skillet. Add onion and cook until light brown. Add pita bread and cook for 5 to 7 minutes more. Transfer to salad bowl and toss with remaining ingredients. Serve immediately. A salad from the middle east from the Global Vegetarian Cookbook.

TABOULI *Ceilia Ellison '97*

3 cups Boiling Water
1-1/2 cups Raw Bulgur Wheat
2 Tomatoes, ripe & chopped
Pepper to taste
2 Tbs chopped Chives or Green Onions
Juice of 2 or 3 Lemons
3/4 tsp Salt
1/2 cup White Beans, cooked (optional)
3 Tbs Olive Oil
1 Garlic Clove, minced
2 tsp fresh Mint leaves, chopped
1/4 to 1/2 cups chopped Parsley, fresh

In medium saucepan boil water and add salt, then wheat. Bring back to boil. Remove from pan and set aside for fifteen minutes. Drain off excess water and then chill the grain. When cold toss thoroughly with remaining ingredients; adjust salt, pepper and juice to taste This is a middle eastern grain salad that may be prepared the day before serving. Makes 6 servings of about 6-1/2 cups.

CORNBREAD

Ceilia Ellison '97

1/4 cup Butter or Margarine
3/4 cup Unbleached White Flour
1/3 cup Sugar
1 cup Skim Milk
1 cup Stone Ground Cornmeal
1 Tbs Baking Powder
3/4 tsp Salt
1 Egg

Preheat oven to 425. In 8" x 8" baking pan, or equiv. cast iron skillet, place butter. Place in oven just long enough to melt. In medium size bowl sift together dry ingredients. Beat together milk and egg and add to the dry mixture. Stir together only until dry ingredients are moistened, then stir in the melted butter. Pour the batter into the waiting warm pan and bake for 20 minutes or until well risen and golden brown.

GREEK POTATOES

Ceilia Ellison '97

6 medium Potatoes, cubed
1/3 cup Vegetable Oil
2 tsp Salt
1-1/2 tsp dried Oregano
3 cups Hot Water
Feta Cheese, crumbled (optional)
1/2 to 3/4 cup Lemon Juice, fresh
1 Tbs Olive Oil
1/2 tsp Black Pepper
2 Garlic Cloves, minced
Chopped Parsley, as much as desired

Preheat oven to 475. Toss potatoes, juice, oils, spices and garlic in a deep flat pan, approx 8" x 12" and pour on the hot water. Bake uncovered for 1-1/2 hours. Check every 20 minutes or so, to stir and add a bit more water if they start to stick. Burns easily the last 30 minutes, so watch it! During the final 20 minutes, allow the excess water to evaporate until only oil is left. This should be very golden reddish brown, not burnt. Garnish with fresh parsley, and feta cheese if desired, then serve.

COTTAGE CHEESE PIE

Kristina Felfe '00

9"-10" Pie Crust
3/4 cup Cream
2 Egg Yolks
2 Tbs Flour
1-1/2 cup Cottage Cheese
3/4 cup Sugar
Pinch of Salt
1 tsp Vanilla

Mix ingredients well and pour into pie shell. Bake at 350 until done.

TOPPING:

2 Egg Whites
1/4 tsp Vanilla
1/4 cup Sugar
Coconut Flakes to top

Mix egg whites, sugar and vanilla well. Pile on top of pie and sprinkle coconut over top. Bake at 350 until brown.

submitted by Peggy Felfe

PIE CRUST RECIPE — *Kristina Felfe '00*

6 cups Flour
2-1/3 cups Crisco Shortening
1 tsp Salt
3 Tbs Water

Mix flour, salt and shortening well with pastry cutter. Makes 5 pie crusts. Add 1-1/2 cup of mixture to 3 Tbs Water to make 1 crust.

submitted by Peggy Felfe

TROPICAL PUNCH — *Kristina Felfe '00*

1 (6 oz) pkg frozen Orange Juice
6 cups Water
46 oz Pineapple Juice
3 (1 liter bottles) Ginger Ale
6 oz Lemonade
3 cups Sugar
5 Bananas, ripe and mashed well

Cook liquids to dissolve sugar. Add bananas. Divide mixture into 3 equal parts. Freeze solid. Add 1 liter of Ginger Ale and mash with a potato masher. Chilly and smooth when served immediately after mixing.

submitted by Peggy Felfe

CANDY CANE COOKIES — *Kristina Felfe '00*

1/2 cup Butter
1 cup Powdered Sugar
1-1/2 tsp Almond Flavoring
1/2 tsp Salt
1/2 cup Crisco
1 Egg
1 tsp Vanilla
2-1/2 cups Flour

Mix all ingredients except flour. When well mixed, add flour and mix until well moistened. Divide into 2 equal parts. Keep 1 part white, color other part with a couple of drops of red food coloring. Roll into snakes and twist together. Bake at 325 until done but not brown, sprinkle lightly with powdered sugar while hot.

submitted by Mom Arndt

DEWBERRY PIE

Kristina Felfe '00

CUSTARD:
1/2 cup Milk
1-1/2 cup Sugar
STREUSEL:
8 Tbs Flour
4 Tbs Margarine
2 Eggs, beaten
1/3 cup Flour
8 Tbs Sugar

Pour dewberries into a 9" pie shell, make custard and pour over berries. Mix streusel ingredients well and sprinkle over pie. Bake 1 hour at 300-325 until pie is firm in center, and crust is brown. Great with Vanilla Ice Cream on top! Submitted by Aunt Doris

COCONUT CREAM PIE

Kristina Felfe '00

1/2 cup Sugar
1/4 tsp Salt
3 Eggs, slightly beaten
1 Tbs Butter
1 baked Pie Shell
MERINGUE:
1/4 tsp Cream of Tartar
1/4 cup Coconut
1/2 cup sifted Flour
3 cups Milk
3/4 cup Coconut
1-1/2 tsp Vanilla
3 Egg Whites
6 Tbs Sugar

Combine filling ingredients except egg yolks. Cook until mixture begins to boil. Add part of this to egg yolks and stir. Pour back and continue to cook for 3 minutes. Pour into pie shell and top with meringue. Meringue instructions: Beat egg whites and cream of tartar until frothy. Add sugar gradually and continue beating egg whites until holds glossy peaks. Spread over filling. Seal to edges to prevent shrinkage and sprinkle coconut over top. Bake at 450 until delicately brown.

CANNED PICKLES

Kristina Felfe '00

4 cups Water
1/2 cup Sugar
Dill
Pickling Spice
Small Cucumbers
1 cup Vinegar (use 90 grn)
2 Tbs Salt
Garlic Clove (optional)
Quart Jars

Clean jars and put in dill, garlic, and pickling spice in bottom. Wash cucumbers and stuff in jar. Boil first 4 items real good and pour into jar, seal. Let sit for 3 weeks. Add a small amount of brine to jar before filling to allow jar to warm and avoid breakage.

submitted by Grandma Moerbe

CHICKEN MARSALA

Kristina Felfe '00

4 Chicken Breasts, skinless
4 Shallots, finely chopped
1/4 cup Dry Marsala
1 tsp Lemon Juice
4 Tbs Butter
1/2 lb Mushrooms, sliced
1/2 cup Heavy Cream
Salt & Pepper

Melt 2 Tbs butter and saute chicken over medium heat until lightly browned on both sides. Remove chicken from heat and set aside. Melt remaining butter, add mushrooms and shallots; cook until mushrooms are lightly brown. Add marsala and bring to a boil. Add cream and lemon juice, return to boil. Season with salt & pepper. Add chicken and reheat for about 3-5 minutes. Great served with fettucine noodles, tossed salad and French bread.

submitted by Peggy Felfe

BREAKFAST CASSEROLE

Kristina Felfe '00

8 slices of Bread, crusts optional
1 cup grated Cheese (or more)
4 large Eggs
3/4 tsp Mustard, dry
2 lbs Sausage, browned
1 can Cream of Mushroom Soup
2 cups Milk
Salt & Pepper

Mix eggs, soup, milk, mustard, salt and pepper together. In a 9"x13" dish layer bread and sausage and cheese. Pour egg mixture over top. Bake at 350 for 1 hour.

submitted by Peggy Felfe

GARDEN TACO RICE

Kristina Felfe '00

1 lb Ground Beef or Turkey
1 pkg Taco Seasoning
1-1/2 cup Zucchini, thinly sliced
1 (14 oz) can Stewed Tomatoes
1 cup Cheddar Cheese, shredded
1/2 cup Onion, chopped
1-1/2 cup Water
1 cup Frozen Corn
1-1/2 cup Rice, uncooked Instant

Brown meat and onion, drain. Stir in remaining ingredients, except rice and cheese. Bring to a boil. Stir in rice; reduce to low heat, cover and simmer approx. 5-7 minutes. Cook until liquid is absorbed, stir occasionally. Remove from heat and fluff. Sprinkle cheese over top and let stand until it melts. Serves 6.

submitted by Peggy Felfe

CANNED GREEN BEANS

Kristina Felfe '00

1 gallon Green Beans, fresh
2 Tbs Sugar
Water
3 Tbs Canning Salt
1/2 cup Vinegar
Canning Jars & New Lids

Put clean beans in large pot. Mix remaining ingredients together with 2 cups of water. Add to pot enough water to cover beans. Cook until beans start to change color. Place seals from jars into boiling water a few minutes. Put beans in jar adding enough liquid to cover beans. Seal with lid and warm. Let sit a day before eating.

submitted by Grandma Moerbe

CHEESE BREAD

Kristina Felfe '00

6 oz Water (80*)
2-3/4 cup Bread Flour
1 Tbs Sugar
2 tsp Active Dry Yeast
3/4 cup Frozen Cheddar Cheese
Optional: 1 Tbs Dry Parsley
1 Egg
1-1/2 tsp Salt
1-1/2 Tbs Margarine, cut in 4 pieces
or 1-1/2 tsp Fast Rise Yeast
Optional: 1 tsp Garlic Powder
Optional: dry chopped Chives

Add water and egg to bread pan of Bread Machine. Add flour, salt and sugar to pan, place margarine in four corners. Make a well in center and add yeast. Start machine and add cheese after machine alerts. Remove when cycle is finished. For use with a bread machine with a sweet cycle, cheese is added 17 minutes after it starts.

submitted by Peggy Felfe

TWICE BAKED POTATOES

Kristina Felfe '00

4 large Baking Potatoes
1/2 cup Sour Cream
3 Green Onions
1 stick Margarine
1/2 to 1 cup Cheese
Pepper, Garlic, Salt, Bacon Bits (to taste)

Bake potatoes in oven. Cut potatoes in half and scoop out inside, place in bowl. Mix the insides of potatoes with other ingredients, mixing well. Replace in potato shells and bake at 350 until light brown.

submitted by Peggy Felfe

TAMALE PIE

Kristina Felfe '00

1 lb Ground Meat
1 cup Bell Pepper, chopped
1 (12 oz) can Corn, drained
1/2 cup Black Olives, optional
1 Tbs Sugar
2-3 tsp Chili Pepper
1-1/2 cups Cheddar Cheese, shredded
1 cup Onion, chopped
2 (8 oz) cans Tomato Sauce
1 (12 oz) can Green Beans, drained
1 clove Garlic
1 tsp Salt
dash Pepper

Cook meat, onion and bell pepper until brown and tender. Add tomato sauce, corn, beans, olives and spices. Simmer 20-25 minutes until thick. Add cheese and stir until melted. Pour into greased casserole dish. Top with cornbread topping (recipe follows).

TOPPING:

1/2 tsp Salt
1 Tbs Margarine
3/4 cup Cornmeal
2 cups Cold Water

Stir salt, cornmeal and water in saucepan over medium heat until thick. Add margarine and stir until melted. Spoon over meat mixture. Bake at 350 until done.

submitted by Peggy Felfe

PEANUT BUTTER CRUNCHIES

Kristina Felfe '00

1 cup Brown Sugar
1-1/2 cup Peanut Butter
6 cups Corn Flakes or Special K
1 cup Karo Syrup or Honey
1 cup Nuts, optional
1 tsp Vanilla

Bring sugar and karo to boil in a large pot, (not a hard boil). Add Peanut Butter, blend and remove from heat; add vanilla and mix well. Add cereal and nuts, mix well. Spread in pan sprayed with Pam and let cool. Cut and serve.

BUTTERCREAM FROSTING

Kristina Felfe '00

1/2 cup Water
1 tsp Other Flavor
1/4 tsp Salt
4 Tbs Flour
1-1/2 tsp Butter Flavoring
1-1/2 cup Crisco
1 tsp Meringue Powder
2 lbs Powdered Sugar

Combine all ingredients. Add dry to wet. Mix well. Beat well until smooth. Allow to settle for 2 hours; keep covered. Refrigerate extra to use later.

submitted by Peggy Felfe

BANANA PUDDING — *Kristina Felfe '00*

3/4 cup Sugar
pinch Salt
3 Egg Yolks (separated)
3 Bananas
1/2 cup Flour
2 cups Milk
1 tsp Vanilla
Vanilla Wafers

Mix sugar, flour, salt, milk, and egg yolks in sauce pan. Cook until thick. Layer in a bowl, pudding, wafers, and bananas until done.

MERINGUE:
3 Egg Whites
6 Tbs Sugar
1 tsp Cream of Tartar

Beat egg whites with cream of tartar and sugar until stiff peaks form. Spread over pudding and bake in oven only long enough to brown top. Serve warm or cold.

submitted by Peggy's Mom

APPLE STRUDEL — *Kristina Felfe '00*

2 cups Flour
3 Tbs Oil
8-10 Apples, peeled & chopped
4 Tbs Sour Cream
Cinnamon, optional
1-2 Tbs Milk
1 Egg
Warm Water
2 Tbs Sugar
1 Tbs Margarine, melted
Raisins, optional

Mix first four items into a workable dough. Let sit in warm oven for 1 hour. Work into small balls. Roll into thin sheets. In a pan melt margarine and milk. Spread pastry with margarine, sour cream, sugar, apples and raisins. Roll like jelly roll. Place in prepared pan at 375 and bake until light brown. Let cool, then glaze with powdered sugar drizzle or serve warm with ice cream.

submitted by Peggy Felfe

SUPER SENIOR CHERRY SALAD SUPREME — Pam Baumgardner '97

1 (3 oz) pkg Raspberry Gelatin
1 (21 oz) can Cherry Pie Filling
1/3 cup Mayonnaise
1 cup Mini Marshmallows
2 Tbs Nuts, chopped
1 (3 oz) pkg Lemon Gelatin
1 (3 oz) pkg Cream Cheese
1 (8-3/4 oz) can crushed Pineapple
1 cup Whipped Topping

Dissolve raspberry gelatin in 1 cup boiling water; stir in pie filling. Turn into 9"x9"x2" baking dish. Chill until partially set. Dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon gelatin. Stir in pineapple, whipped topping and marshmallows. Spread over cherry layer, top with nuts and chill until set.

submitted by Kelly Baumgardner

BREAD FLUTES (Breadsticks) — Katie Gutmann '98

1 pkg Active Dry Yeast
3 Tbs Vegetable Oil
1 tsp Salt
1 Egg White, beaten
1-1/3 cup Warm Water
1 Tbs Honey
3 cups Flour
Coarse Salt (Kosher Salt) or Sesame Seeds

Dissolve yeast in warm water. Stir in oil, honey, salt and 1 cup of the Flour. Beat until smooth. Stir in enough flour until dough is soft enough to form a soft dough ball. Cover and let rise until double (about 45 minutes). Heat oven to 400. Stir dough about 25 strokes. Turn onto well floured surface; divide into 24 parts. Roll into "flute" sticks. Place on greased cookie sheet. Brush with egg white and sprinkle with salt. Bake about 15 minutes until golden brown.

submitted by Sue Gutmann

SENIOR'S SHRIMP SCAMPI — Pam Baumgardner '97

1-1/2 lb Shrimp, peeled & deveined
1-1/2 tsp Oregano
1/4 tsp Pepper
1 clove Garlic
1-1/2 sticks Butter
3/4 tsp Salt
1 Tbs Parsley

Melt butter; add all spices. Pour over shrimp. Bake at 400 for 8 minutes.

submitted by Kelly Baumgardner

French Horn Cuisine

GRANDMA CLARA'S BISCUITS — *Megan Bedford '98*

2 cups Flour
1 tsp. Salt
2/3 cup Milk
3 tsp. Baking Powder
1/3 cup Olive Oil

Preheat oven to 450. Mix dry ingredients together. Pour milk and oil over top of dry ingredients and then mix well until mixture leaves sides of bowl. Drop by spoonful into muffin tin. Bake for 10 to 12 minutes.

submitted by Kris Bedford

HAWAIIAN CHICKEN — *Megan Bedford '98*

4 boneless, skinless Chicken Breasts
pounded to 1/4 " thickness
2 cups Stove Top Stuffing
1 medium Bell Pepper (red or green0
2 Tbs. Vinegar (Apple Cider is best)
1/4 tsp. ground Cinnamon
2/3 cup Hot Water
2 Tbs. Margarine
1 can (8-1/4 oz.) crushed Pineapple
2 Tbs. Brown Sugar
1/4 tsp. ground Ginger
4 sliced, fresh Mushrooms

Heat oven to 400. Mix hot water and margarine in bowl. Stir in half the bell pepper, half the mushrooms, half the pineapple with liquid, and then stuffing mix. Mix well and set aside. Place chicken breasts in bottom of a baking dish. Spoon some of the stuffing mixture into the center of each chicken breast, roll and secure with toothpicks. Surround with excess stuffing. Mix remaining ingredients and spoon over each chicken breast. Bake for about 45 minutes to 1 hour. Serves 4. 9 grams of fat per serving.

QUICK ROUND STEAK — *Megan Bedford '98*

1 Round Steak up to 2 lbs will work
1 Tbs all-purpose Flour
1 med. Onion - thinly sliced
1 cup Water
1/4 tsp. freshly ground Pepper
4 Carrots - cleaned or peeled, sliced
3 Tbs Canola Oil
2 med. stalks Celery - thinly sliced
2 med. green Bell Peppers - thinly sliced
1/2 tsp. Salt
4 small to med. Potatoes - peeled & cubed
1 cup sliced Mushrooms

Brown the steak in the oil, remove steak and place in medium large baking dish. Add to oilthe flour and brown slightly. Add celery and onion to this mixture and cook for about 1 minute. Add water, salt, mushrooms and ground pepper and bring to a boil. Arrange the potatoes and carrots over and around the steak in the baking dish. Pour other mixture over it and cover with foil. Bake at 350 for 1 hour and 15 minutes. Remove foil and add Bell Peppers. Bake uncovered for about 15 minutes, occasionally basting with mixture.

submitted by Kris Bedford

TROPICAL RHYTHM FRUIT SALAD

Ethan Morris '00

1 pkg (3 oz) Lemon gelatin
1/2 pkg Miniature Marshmallows
3/4 cup crushed Pineapple, drained
(save the juice)
2 Tbs Flour
1 cup Whipped Cream
2 cups Hot Water
2 large Bananas, sliced and peeled
1/2 cup Sugar
2 Tbs Butter
1 Egg, beaten

Dissolve gelatin in 2 cups hot water. Add marshmallows, bananas and pineapple. Refrigerate until set. In saucepan, put pineapple juice with enough water to make 1 cup. Add sugar, butter, flour and egg. Cook until thick. When cool add whipped cream and spread over gelatin.

submitted by Linda Morris

PICCOLO PRALINES

Ethan Morris '00

1-1/2 cups Granulated Sugar
2/3 cup Evaporated Milk
2 cups broken Pecans
1-1/2 cups Brown Sugar
4 Tbs light Corn Syrup
1 tsp Vanilla

Mix sugars, milk and syrup. Bring to boil and boil to soft ball stage. Remove from heat and add pecans and vanilla. Beat until cool; drop from teaspoon onto waxed paper. Makes 4 dozen.

submitted by Linda Morris

EASY PEANUT BUTTER KISSES

Cara Bertron '00

1 cup Peanut Butter
1 cup Sugar
1 Egg

Mix together and make 1 inch balls. Cook for 8 minutes at 350. Put chocolate kiss in center of cookies while they are hot...YUM!

submitted by Rebecca Lowe

DEDE'S CHESS SQUARES

Cara Bertron '00

1 stick softened, Butter or Margarine
4 Eggs
1 box Confectioners Sugar
1 box Butter Cake Mix
8 ounces Cream Cheese

Combine with mixer; butter (room temp), cake mix, 1 egg. Pat into 11" x 14" pan. Combine with mixer; cream cheese, 3 eggs, sugar. Pour cheese mixture over cake mixture. Bake at 350 for 35-45 minutes. When golden brown check center with a toothpick. If it comes out clean it is ready.

submitted by Rebecca Lowe

FRENCH HORN SUNSHINE

Cara Bertron '00

Blend 3 parts Orange juice with 1 part Vanilla Yogurt for a smooth delicious drink.

submitted by Rebecca Lowe

ROCIO'S ENCANELADO

Cara Bertron '00

2-1/2 cups Bisquick
1 cup Milk
1 cup Sugar
3 Eggs
3/4 cup Oil
1 tsp Vanilla

Mix all ingredients. Pour into a single buttered and floured 8"-9" cake pan. Bake approx. 30 minutes at 350. Sprinkle cinnamon sugar on top.

submitted by Rebecca Lowe

ELLEN'S SPINACH BALLS

Cara Bertron '00

6 Eggs, well beaten
2 cups Pepperidge Farm Herb Stuffing
1/2 cup melted Butter or Margarine
1 tsp Garlic Salt
2 pkg Spinach, frzn, chopped, cooked
1 large Onion, minced
1/2 cup Parmesan Cheese
1 tsp Thyme and Ground Pepper (optional)

Mix all ingredients. Chill from 1 hour to overnight. Shape into balls; large for dinner, small for appetizers. Bake 20 minutes at 350.

submitted by Rebecca Lowe

NAMIE'S CHEESE COOKIES

Cara Bertron '00

1 cup Butter or Margarine
1 tsp Salt
2-1/2 cups Flour
8 oz grated Sharp Cheese
1/2 - 3/4 tsp Cayenne Pepper
1 cup finely chopped Pecans

Cream butter. Add grated cheese and mix well. Add flour and seasonings. Stir in nuts. Shape like ice box cookies into sticks about 1" thick. Wrap and store in refrigerator. Slice and bake at 350 for 10 - 15 minutes.

submitted by Rebecca Lowe

OFF-THE-CHARTS GUACAMOLE

Megan Bedford '98

2-3 medium, ripe Avocados
1/4 tsp freshly ground Pepper
1/4 tsp Onion Powder
dash Worcestershire Sauce
1 small Lime
1/2 tsp Salt
dash Garlic Powder

Cut avocados in half, then quarters before peeling skin off. Remove seed and set aside. Mash avocados, add remaining ingredients, using about 1/4 of the juice of the lime; mix well. To keep guacamole from turning brown, place the seed in the bowl with it.

submitted by Kris Bedford

HAPPY NEW YEAR BLACKEYES

Megan Bedford '98

2 pkg frozen Blackeye Peas
1 jar prepared Spaghetti Sauce
1 small Bell Pepper, chopped
1 cup chopped Cabbage
1/2 Tbs freshly ground Pepper
1/2 tsp Cilantro
2 cups cubed, cooked Ham
2 Tbs Olive Oil
1 can Beer (any kind)
2 stalks Celery
1 small Onion, chopped
1/8 cup Worcestershire Sauce
1/2 tsp Salt
1/2 cup Mushrooms, chopped
1/4 cup favorite Picante Sauce
1/4 cup finely chopped Pecans

Cook frozen peas according to package directions replacing 12 oz of water with beer. Set aside when peas are tender. In oil, saute celery, onion, cabbage and bell peppers until tender. Add to peas, and add other ingredients also. Simmer for 45 minutes. Serve over rice on New Years Day and Southern tradition promises financial security and good luck for the entire year!

submitted for Grandma Bedford

BAND-ANA PUDDING

Van Robison '98

1 cup Sugar
3 Tbs Flour
2 cups Milk
1 box Vanilla Wafers
1 tsp Vanilla
2 Eggs
6 Bananas, or more if desired

Mix sugar and flour together. Add eggs and mix well. Add milk and mix again. Cook until thick. Add vanilla after thickened. Layer cookies and bananas. Pour pudding over.

submitted by Margaret Robison

BERRY MELOPHONE BAKE

Mandy Robison '99

1/2 cup Flour
1/2 cup Oatmeal
1/3 cup Margarine
2 cups whole Cranberries
1/2 cup Brown Sugar
1 tsp Cinnamon
2 (17 oz) cans Sweet Potatoes
1 bag large Marshmallows

Mix flour, sugar,oatmeal and cinnamon, then cut in butter. Mix with potatoes and berries, bake at 350 for 35 minutes. Put large marshmallows on top and melt.

submitted by Margaret Robison

XYLOPHONE BARS

Van Robison '98

2 cups Sugar
4 Eggs
2 cups Flour
1 tsp Baking Powder
2 Tbs Pumpkin Pie Spice
1 regular can Pumpkin
1 cup Oil
1 tsp Soda
1 tsp Vanilla
nuts (optional)

ICING:
1 small pkg Cream Cheese
1 box Powdered Sugar
Milk if needed to spread
1 stick Butter
Vanilla

Combine all ingredients for bars in a bowl and mix well. Pour into greased 9" x 13" pan and bake at 350 for 45-50 minutes. Prepare icing to desired consistency and spread on cooled bars.

submitted by Aunt Sherry Kubala

BEEF & POTATO ENSEMBLE

Mandy Robison '99

4 cups frozen Potato Rounds
1 (10 oz) pkg chopped Broccoli, thawed
1 can Celery Soup
1 cup shredded Cheddar Cheese
1 lb. Ground Beef
1 can Durkee Onions
1/3 cup Milk
Salt & Pepper to taste

In a 8" x 12" pan place potatoes in bottom and up the sides. Cook at 400 for 10 minutes. Meanwhile brown beef and drain. Put beef, broccoli, 1/2 the onions on top of potatoes. Combine soup, milk and 1/2 the cheese. Pour in and bake covered at 400 for 20 minutes. Top with remaining cheese and onions. Cook 5 more minutes.

submitted by Aunt Sherry Kubala

CHICKEN & RICE COMBO

Van Robison '98

2/3 cup uncooked Rice
1/2 can French Fried Onion Ring
4 skinless Chicken Breasts
1-3/4 cup Chicken Broth
1/2 tsp Italian Seasoning
frozen Vegetables of your choice

Mix all ingredients together and lay chicken breasts on top. Cover and bake at 350 for 40 minutes. Uncover and put frozen vegetables around chicken (on top of rice). Pour 1/3 cup Italian Dressing over top. Cook uncovered until chicken is done. Put remaining 1/2 can of onion rings on top in last few minutes of cooking time to brown.

submitted by Margaret Robison

HALF NOTE BROWNIES

Mandy Robison '98

1 stick Margarine, melted
1 cup Sugar
1 tsp Vanilla
1/4 tsp Salt
1/8 cup Cocoa
2 Eggs
1/2 cup Flour
1/2 cup nuts (optional)

Mix all together with a spoon (mixture will be thick). Grease and flour pan. Bake at 350 for 25 minutes.

submitted by Aunt Sherry Kubala

STRAWBERRY SONATA PIE

Van Robison '98

1 cup Sugar
4 drops Red Food Coloring
1 Graham Cracker crust
1-1/2 cup Water
1 small box Strawberry Jello
2 Tbs Cornstarch

Bring sugar and water to boil; add cornstarch which has been mixed with 3 Tbs water. Cook until thick (about 1 minute). Add jello to hot mixture. Let cool. Place strawberries in graham cracker crust, pour cooled mixture over and top with whipped cream.

submitted by Aunt Sherry Kubala

BAKED SPAGHETTI

Genia Cowart '97

1 cup chopped Onion
1 Tbs Butter
1 can (4 oz) Mushroom stems & pieces drained
2 tsp dried Oregano
12 oz Spaghetti, cooked & drained
1 can (10-3/4 oz) condensed Cream of Mushroom soup, undiluted
1 cup chopped Green Peppers
1 can (28 oz) Tomatoes with liquid cut up
1 can (2-1/4 oz) sliced, ripe Black Olives drained
1 lb. Ground Beef, browned & drained
2 cups shredded Cheddar Cheese
1/4 cup Water
1/4 cup grated Parmesan Cheese

In skillet saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add beef if desired. Simmer uncovered for 10 minutes. Place half the spaghetti in a greased 9" x 13" x 2" baking dish. Top with half of vegetable mixture. Sprinkle with 1 cup of Cheddar cheese. Repeat layer. Mix the soup and water until it is smooth, and pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350 for 30-35 minutes or heated thoroughly. Yield: 12 servings.

submitted by Lorraine Wightman

SHEPHERD'S PIE

Megan Bedford '98

1-2 lb. Ground Beef
1 can Green Beans, drain about 1/2 liquid
1 can Tomato Soup
several Potatoes, peeled & cubed

Brown beef, drain and set aside. Boil potatoes and mash with a little butter and milk. Combine beef, green beans and tomato soup in a casserole dish. Cover with mashed potatoes and place in the oven at about 400 for only a few minutes until lightly browned on top. No sheep were injured during the execution of this recipe.

TEXAS CAVIAR

Avery Kristinik '00

1 (16 oz) can Pinto Beans, drained and rinsed-Blackeyed Peas-Great Northern Beans.
1/2 cup bottled Italian Dressing
1/2 tsp Garlic Powder
1/2 cup Green Pepper, chopped
1/2 cup Onions, chopped
2 Tomatoes, seeded and chopped
1/2 cup Picante Sauce
3/4 cup Cheddar Cheese, shredded

Mix together and serve with tortilla chips.

submitted by Hiedy "Nana" Westerlund

MEAT LOAF

Avery Kristinik '00

1 Egg, or Eggbeater, slightly beaten
3 slices soft Bread Crumbs
4 oz Tomato Sauce
2 tsp Salt
Ketchup to taste
1/4 cup Skim Milk
2 lbs lean Ground Beef
1 packet Lipton Onion Soup Mix
1/4 tsp Pepper
Sprinkles of A-1 Sauce, Heinz 57 Sauce and/or Worcestershire Sauce to taste

Combine egg, milk and tomato sauce; add crumbs and stir until well blended. Add beef, soup mix, and sauces as desired. Add salt and pepper. Mix lightly. Do not pack. Place in a 9" x 9" Pyrex pan. Spread ketchup on top. Bake at 350 for about an hour. Drain.

submitted by Hiedy "Nana" Westerlund

GERMAN PANCAKES

Jennifer Nieman '98

1 cup Milk
1/2 tsp Salt
1 cup Flour, sifted
Powdered Sugar
6 Eggs
6 Tbs Butter or Margarine
Lemon Juice
Syrup

Melt butter in 9" x 12" Pyrex dish. Combine milk, flour eggs and salt. Blend well. Add butter, blend and pour in dish. Bake at 400 for 25 minutes. Serve with lemon juice, powdered sugar and/or syrup.

submitted by Jennifer Nieman

HOT PECAN DIP

Jennifer Nieman '98

1 (8oz) pkg Cream Cheese, softened
1/2 cup Sour Cream
2 Tbs Milk
1/2 tsp Garlic Salt
1/2 cup Pecan Sprinkles, toasted
1 (2-1/2 oz) pkg dried Chipped Beef
1/4 cup chopped Green Pepper
2 Tbs Mayonnaise
1/4 tsp Pepper

Dice chipped beef. Mix all ingredients except nuts. Put in 8" pie pan. Bake at 350 for 20 minutes. Toast pecans at the last minute in 1 Tbs butter in a frying pan and sprinkle on top of cheese mixture. Serve hot with wheat thins crackers.

submitted by Jennifer Nieman

HIGH FIVE THIGHS

Megan Bedford '98

2 lbs Chicken thighs
2 Tbs Margarine
1 small bottle Heinz 57 Sauce
Water - enough to fill the Heinz 57 bottle

Remove the skin from the chicken. Brown in a skillet with the margarine. Combine sauce, water & pour over chicken. Cover skillet and cook on low for 30-45 minutes.

submitted by Kris Bedford

GRANDMA'S GREEN BEAN CASSEROLE

Megan Bedford '98

1/4 cup sliced Onions
1/4 cup Parsley, chopped
1 Tbs Flour
1/8 tsp Pepper
1/4 cup Bread Crumbs
2 cans Green Beans
1 Tbs Butter
1/2 tsp Salt
1/4 cup grated Parmesan Cheese
1 Tbs Bacon Bits

Saute onion in butter, add parsley and saute a little longer. Pour into casserole dish. Add other ingredients, except crumbs and cheese and mix well. Top with bread crumbs and cheese. Place in 350 oven for 30 to 35 minutes uncovered. Serves 8.

submitted by Jackie Jones

RAW VEGETABLE DIP

Alissa Weatherton '97

1 pint Mayonnaise
3 Tbs Parsley
3 Tbs Dill Weed
1 pint Sour Cream
3 Tbs grated Onion (optional)
1-1/2 tbs Seasoned Salt

Blend and chill to allow flavors to mix.

BEST EVER GINGERSNAPS

Alissa Weatherton '97

1 cup Sugar
1/2 tsp Salt
1 tsp Cinnamon
1/2 tsp Cloves
1/4 cup Molasses (dark)
2 cups Flour
1 tsp Soda
1 tsp Ginger
3/4 cup Shortening
1 Egg, slightly beaten

Combine sugar, flour, salt, soda and spices. Stir lightly. Cut in shortening to resemble coarse crumbs. Stir in molasses and egg. Shape dough into 1 inch balls and roll in sugar. Place on ungreased pan. Bake at 350 for 10 minutes. Yield: 4-1/2 dozen.

GRANDMA'S BLONDE BROWNIES

Alissa Weatherton '97

1 cup Flour
1/2 tsp Baking Powder
1/8 tsp Soda
1/2 tsp Salt
1/3 cup Shortening
1 Tbs Butter
1 Egg
1 tsp Vanilla
1/2 pkg Chocolate Chips
Chopped Nuts (optional)
1 cup Brown Sugar

Melt shortening and butter, cool and mix in sugar. Stir in eggs and vanilla. Add flour, soda, salt, baking powder; mix well. Spread in a 9"x9"x2" or greased cookie sheet. Batter is extra thick. Sprinkle chocolate chips and nuts over all. Bake at 350 for 20 min.

PALESTINE RICE

Michael Weatherton '99

1 stick Margarine
1 cup Raw Rice
1 can Onion Soup
1 can Chicken Broth
1 can Water Chestnuts, drained & sliced
1 can Mushrooms, drained
1 pkg Almonds, sliced

Butter a small rectangle Pyrex dish. Add all ingredients in the exact order as listed above but DO NOT MIX. Bake uncovered for 1 hour at 350. This can be reheated easily. Be sure to cover with foil first.

submitted by Jo Frederick

SAD CAKE

Michael Weatherton '99

1/2 cup Oil
1 box Brown Sugar
4 Eggs
1 cup Coconut
2 cups Bisquick
1 tsp Vanilla
1 cup Walnuts or Pecans

Combine all ingredients. Bake at 325 approximately 40 minutes in a 9"x12" pan.
**Note: Cake will puff up and then fall.

MILLION DOLLAR PIE

Michael Weatherton '99

FILLING:
1 large carton Cool Whip
1/4 cup Lemon Juice
1 cup Pecans
1 can Eagle Brand Milk
1/2 cup Coconut
1 large can Pineapple, crushed & drained
Mix together and set aside. Makes enough for 2 pies.

CRUST:
9 whole Grahams, crushed
1 stick Margarine
1/4 cup Sugar
Combine, press into pie pans and bake at 350 for 7 minutes. Fill with pie filling mixture.
Chill well. Makes 2 pies. This recipe freezes well also.

SHANNON'S KILLER SPAGHETTI — *Avery Kristinik '00*

1 lb Ground Meat
1 can Del Monte Choice Cut Italian Herb Canned Tomatoes
1 tsp dried Onion Powder
Salt & Pepper to taste
1 can Rotel Tomatoes, diced
2 medium cans Tomato Sauce
2 small cans Mushrooms
1 tsp Italian Seasoning
1 (16 oz) pkg Spaghetti

Brown meat with seasonings; drain. Add tomatoes, sauce and mushrooms. Simmer for 30-45 minutes. Cook spaghetti noodles and drain. Serve with sauce and grated Parmesan cheese (optional).

submitted by Shannon Musgrove

CHICKEN STUFFING CASSEROLE — *Jennifer Fiola '99*

5 Boneless Chicken Breasts
1 can Cream of Mushroom Soup
1 cup Mozzarella Cheese
3 cups Fresh Broccoli
1 box Stove Top Stuffing
1/2 cup Half & Half

Preheat oven to 350. Precook chicken, cool and cut into pieces. Place chicken and broccoli in casserole dish. Combine soup with 1/2 cup of Half & Half. Pour over the chicken and broccoli. Prepare stuffing per box instructions and place on top of chicken and broccoli. Top with cheese. Bake at 350 for 30 minutes or until sauce is bubbly and cheese melted.

submitted by Margaret Fiola

FAVORITE FRENCH HORN PIZZA — *Jennifer Fiola '99*

1 pkg French Bread unsliced
2 cups Mozzarella Cheese, shredded
1 jar Ragu Pizza Sauce
Your favorite toppings: Pepperoni, Olives...

Preheat oven to 375. Cut bread in half lengthwise. Spread with Ragu sauce then sprinkle with cheese and your favorite toppings. Put bread on baking sheet. Bake for 15 minutes or when cheese is melted. Cut into slices.

submitted by Margaret Fiola

YEAH BAND ! SUGAR COOKIES

Jennifer Fiola '99

1-1/2 cups Powdered Sugar
1 Egg
1/2 tsp Almond Extract
1 tsp Cream of Tartar
1 tsp Baking Soda
1 cup Margarine or Butter, softened
1 tsp Vanilla
2-1/2 cups All-purpose Flour
Granulated Sugar

Mix powdered sugar, margarine, egg, vanilla and almond extract. Mix in flour, baking soda and cream of tartar. Cover and refrigerate at least 2 hours. Heat oven to 375. Divide dough into halves. Roll each half 3/16 " thick on lightly floured cloth-covered board. Cut into shapes. Sprinkle with granulated sugar, place on lightly greased sheet and bake until edges are light brown, 7-8 minutes. Makes about 5 dozen 2" cookies.

submitted by Margaret Fiola

ROCKY ROAD BROWNIES

Jennifer Fiola '99

1/2 cup Butter or Margarine
1 cup Sugar
1/2 cup All-purpose Flour
1 tsp Vanilla
1 cup Walnuts, coarsely chopped
1/2 cup Unsweetened Cocoa
1 Egg
1/4 cup Buttermilk
1 cup Miniature Marshmallows
1 cup (6 oz) Semi-sweet Chocolate Chips

Preheat oven to 350 and lightly grease an 8" square pan. Combine butter and cocoa in medium size heavy saucepan, over low heat, stirring constantly until smooth. Remove from heat, stir in sugar, egg, flour, buttermilk and vanilla. Mix until smooth. Spread batter evenly in prepared pan. Bake for 25 minutes or until center feels dry. (Do not overbake or brownies will be dry.) Remove from oven; sprinkle marshmallows, walnuts and chips over the top. Return to oven for just 3-5 minutes or until topping is warmed enough to melt together. Cool in pan on a wire rack. Cut into 2" squares. Makes 16.

submitted by Margaret Fiola

L'ORANGE SALAD SUPREME

Dale Morris '98

1 (3 oz) pkg Orange Gelatin
1 (3 oz) pkg Vanilla Instant Pudding Mix
1 small container Whipped Topping
1 (3 oz) pkg Tapioca Pudding Mix
2 cups Hot Water
2 cans Mandarin Oranges, drained

Combine tapioca mix, orange gelatin, and vanilla instant pudding mix with hot water. Cook until thick and bubbly, stirring constantly as it burns easily. Let cool completely, then fold in whipped topping and drained mandarin oranges. Chill until set.

submitted by Linda Morris

FRENCH HORN SUGAR COOKIES

Dale Morris '98

1-1/2 cup Powdered Sugar
1 Egg
1/2 tsp Almond Flavoring
1 tsp Cream of Tartar
1 cup Margarine
1 tsp Vanilla
1 tsp Soda
2-1/2 cup Flour

Cream sugar and margarine. Mix in egg and flavorings. Stir remaining dry ingredients together; blend into sugar-margarine mixture. Refrigerate 2 to 3 hours. Roll and cut into French Horns or other, less desirable shapes. Place on lightly greased baking sheet and bake at 350 for 10 to 12 minutes or until delicately brown. Sprinkle with colored sugar before baking, decorate with icing or just leave plain. ICING RECIPE:
Mix 1 cup powdered sugar, 1/4 tsp salt, 1/2 tsp vanilla and enough water to make the icing easy to squeeze through a decorating tube yet hold its shape. Tint with food coloring.

submitted by Linda Morris

Percussion Primavera

MOZART'S GERMAN POTATO SALAD — Matt LeBert '98

6 slices Bacon
1 large Onion
1/4 cup Vinegar
2 Tbs Water
Minced Parsley
1 tsp Salt
Pepper to taste
3 cups cooked, sliced Potatoes
3 Tbs Sugar

Cut bacon into bits and fry. Brown onion in bacon drippings. Add vinegar, water, sugar, salt and pepper. Bring to boil. Add potatoes and parsley. Heat thoroughly and serve.

submitted by Karen LeBert

HUNGARIAN STUFFED CABBAGE — Matt LeBert '98

1 large head of Cabbage
1 lb. lean Ground Beef
1 lb. Ground Pork
1 tsp Salt
1 tsp Pepper
1 chopped Onion
1 cup Rice (uncooked)
1/8 tsp Oregano
1 can Tomatoes
1 can Sauerkraut
1 tsp Sugar

Cut center core of cabbage. Place head in boiling water and let simmer until leaves are wilted. Separate leaves and fill with meat mixture; roll and turn in ends.
MEAT MIXTURE: Ground meats, salt, pepper, oregano, rice and onion.
Place cabbage rolls in pot, cover with kraut and tomatoes. Cover with lid and cook slowly until done. This is a good dish to prepare a day ahead as it is better the second day. Very good served with mashed potatoes.

submitted by Karen LeBert

BANANA SLUSH PUNCH — Matt LeBert '98

2 cups Sugar
3 cups Water
1 (12 oz) frozen Orange Juice undiluted
1/4 cup Lemon Juice
1 (46 oz) can Pineapple Juice
3 to 6 Bananas, mashed
2 (28 oz) bottles Ginger Ale

Combine sugar with water in a pan and bring to a boil. Reduce heat and simmer 20 min. Mixture forms a thin syrup. Mash bananas well. Combine syrup, bananas, orange juice and lemon juice and pineapple juice; mix well. Freeze until firm place mixture in punch bowl. Add ginger ale and stir to a slush. Serves 30.

PECAN PIE

Chris Hegar '98

1/2 cup Butter
3/4 cup Dark Corn Syrup
1 tsp. Vanilla Extract
1 cup Sugar
3 Eggs, slightly beaten
1-1/2 cup chopped Pecans

Cream butter, add sugar, eggs, syrup, vanilla and salt. Mix; Pour into a 9" deep dish or two 9" regular pie shells. Bake at 370 for 40-45 minutes.

PECAN MUFFINS

Chris Hegar '98

1 cup Light Brown Sugar
pinch of Salt
2 Eggs
1/3 cup all-purpose Flour
1 cup coarsely chopped Pecans
1/2 tsp. Vanilla Extract

Combine sugar, flour, salt and pecans. Mix well. Add eggs and vanilla stirring well. Fill well-greased muffin pan half full. Bake at 350 for 20-25 minutes, or until done. Makes 1-1/2 dozen.

UIL NEVER-FAIL DIVINITY

Matt LeBert '98

2 cups granulated Sugar
1/3 cup hot Water
1 tsp. Vanilla Extract
2/3 cup white Corn Syrup
2 Egg Whites
1 cup chopped Nuts

Place sugar, syrup and water in a pan over medium heat. Stir only until sugar is dissolved. Cook until mixture forms a hard ball in cool water. While mixture is cooking, beat egg whites at high speed with a mixer until stiff peaks will form. Set aside. When syrup mixture is ready, pour over egg white mixture slowly and continue beating until mix begins to hold some shape. Add vanilla and nuts. Beat by hand with large spoon until almost set up. Pour onto greased pan. ***SECRET to good divinity---DO NOT make it on a damp rainy day. It will not set up. When cooking syrup it should thread from the spoon when it is cooking. Also, beating divinity until it is almost ready to set up is really important!

submitted by Karen LeBert

COKE CAKE

Matt LeBert '98

2 cups sifted Flour
1/2 tsp Salt
2 Tbs Cocoa
1 cup Coca Cola
1 tsp Baking Soda
1 tsp Vanilla Extract
2 cups Sugar
2 sticks Margarine
1-1/2 cups mini Marshmallows
1/2 cup Buttermilk
2 Eggs

Sift flour, sugar and salt in a bowl. Heat margarine and coke to boiling. Pour over flour mixture and mix well. Add buttermilk, baking soda, eggs and vanilla. Stir in marshmallows. Batter will be thin and marshmallows will float. Grease and flour 9 X 13 pan. Bake at 350 for 30 to 35 minutes or until toothpick test comes out clean.
FROSTING: 1/2 cup Margarine, 3 Tbs Cocoa, 6 Tbs Coke. Combine all ingredients & heat to boiling. Add about 3/4 box Powdered Sugar. Add 1/2 cup nuts, and spread onto warm cake.

MARIMBA COCONUT PIE

Matt LeBert '98

4 Eggs
2 cups Half & Half cream
1 cup Sugar
1 cup flaked Coconut
1/2 cup all-purpose Flour
2 Tbs melted Butter or Margarine
1 tsp Vanilla Extract
1/2 tsp Baking Powder
1/4 tsp Salt
Dash Nutmeg

Preheat oven to 325 Grease 9-1/2" x 2" scalloped foil pie pan or a 9-1/2" x 1-1/2" deep-dish pie plate. Place on a cookie sheet. In a large bowl combine all ingredients until well mixed. Pour into pie pan or plate and bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Makes 1 pie.

HOT DILL STIX

Matt LeBert '98

1 gallon jar whole dill Pickles

Can be bought at Sam's or any large grocery store. Pour out juice, rinse pickles, cut up and return to jar. ADD:

5 lbs. Sugar
10 Bay Leaves
10 Garlic cloves (cut up)
1 medium jar Tabasco sauce

Seal jar of pickles. Turn pickles every day until sugar is melted. It will probably take 2 or 3 days.

submitted by Karen LeBert

FRENCH HORN ONION SOUP

Matt LeBert '98

Melt in a large pan:
1 Tbs Butter

3/4 cup sliced Onions (or more)

Cook slowly until soft, and add:
1/2 tsp Sugar

1 Tbs Flour

Stir and cook for 1 minute, then add 4 cups of water or consomme. Season to taste with salt and pepper. Simmer for at least 30 minutes. Add more water, if needed. Makes 4 c.
SERVING TIP: Toast 4 thick slices of French bread or rounds cut from sliced bread. Put a slice in each bowl, pour in soup and top with grated cheese. Melt cheese. Serves 4.

submitted by Karen LeBert

LEMON PIE

Matt LeBert '98

3 Tbs Cornstarch
1 cup plus 2 Tbs Sugar
1 cup boiling Water
4 eggs, separated
2 Tbs Butter

1 Lemon Rind, grated
4 Tbs Lemon Juice
pinch of Salt
1 - 8" baked pie shell
2-1/2 tsp Sugar

Combine the cornstarch and 1 cup plus 2 Tbs sugar. Add the water slowly, stirring constantly over medium heat until thick and smooth. Remove from heat; add the slightly beaten egg yolks, butter, lemon rind, lemon juice and salt. Cook, stirring constantly, for 2 to 3 minutes. Cool. Pour into pie shell. Top pie with a meringue made from egg whites beaten stiff with 2-1/2 tsp sugar. Bake at 350 for 15 minutes or until lightly browned.

submitted by Karen LeBert

FOOL-PROOF MERINGUE — *Matt LeBert '98*

2 Egg whites
1/4 tsp Cream of Tartar
4 Tbs Sugar
1/4 tsp. Vanilla Extract

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Pile meringue on pie filling, being careful to seal it to the edge of crust. Bake at 400 until lightly browned.

submitted by Karen LeBert

BABY RUTH COOKIES — *Matt LeBert '98*

1-1/4 cup unsifted Flour
1/2 tsp Baking Soda
1/2 tsp Salt
1/2 cup Margarine (1 stick)
3/4 cup Sugar
1 Egg
1 cup Baby Ruth candy bars cut into small pieces
1/2 tsp Vanilla Extract

Sift together flour, soda and salt. Cream together margarine and sugar until light and fluffy Beat in egg. Stir in Baby Ruth pieces and dry ingredients. Add vanilla extract and blend well. Chill dough for 30 minutes. Drop by half teaspoonfuls onto greased baking sheets. Bake in 350 oven for 8 to 10 minutes or until done. Remove from baking sheets and place on wire racks to cool. You can use Butterfinger candy bars instead of Baby Ruth.

GONE ALL DAY STEW — *Matt LeBert '98*

1 can Tomato Soup undiluted
1/4 cup all-purpose Flour
3 med Carrots, cut into 1/2" strips
6 White or Yellow Onions, quartered
12 Mushrooms, large and left whole
1 Tbs Italian Herb Seasoning, or 1 tsp each Oregano leaf, Rosemary, and Thyme
1 cup Water or Red Wine
2 lb. Beef Chuck fat trimmed and cut into 1"-2" cubes
4 med Potatoes, in 1-1/2" chunks
2 cubes Beef Buillion
1 Bay Leaf
Fresh Pepper to taste

Mix together soup with water (or wine) and flour until smooth, combine with the remaining ingredients in covered roasting pan. Bake at 275 for 4 to 5 hours. Adjust seasonings if desired. *Diabetic Exchange: One serving equals 3 protein, 1 bread, 2 vegetable, 1/2 fat; also 311 calories, 660 gm sodium, 103 gm chol., 26 gm carb., 29 gm prot and 10 gm fat.

QUINT-CUP SALAD

Matt LeBert '98

1 - 8oz can Pineapple, drained
1 - 8oz can Mandarin Oranges, drained
1 - 8oz package shredded Coconut
1 - 8oz can Pears, drained
1 - 8oz container Sour Cream

Mix ingredients and serve.

submitted by Karen LeBert

KEYBOARDS & KRAUT

Matt LeBert '98

1 - 32oz jar of Sauerkraut
1/2 small Onion
Black Pepper to taste
1 small pkg Spare Ribs
2 tsp Caraway Seeds
16 oz Water

Wash sauerkraut very good to take off brine water. Combine all ingredients and cook slowly until ribs are tender. You may have to add a small amount of water before ribs are tender enough to fall off the bones.

submitted by Karen LeBert

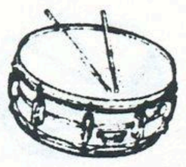
KRIVACKA'S STRUDEL

Zak Kay '00

Dough:
1-1/2 sticks Butter
2 Egg Yolks
Filling:
Apples, sliced thin
1/2 cup Brown Sugar
1/2 cup chopped Pecans
1 cup warm, canned Milk
3 cups Flour
Cinnamon
1 cup Vanilla Wafers, crushed
1/2 cup Raisins

Melt together: butter and canned milk. Add egg yolks and finally flour. Cut into 3 mounds, cover and chill overnight. Place smooth, large clean cloth on flat surface. Flour surface and take 1 mound and roll out thin as possible. Brush with melted butter, sprinkle with wafers, apples, cinnamon, brown sugar, pecans and raisins. Using cloth roll into a roll, seal ends, and place on cookie sheet, bake at 350. Brush butter on top sprinkle with white sugar and eat it warm.

submitted by Matt & Zak Kay



SPICY DRUMSTIX

Matt LeBert '98

1 Tbs Mustard
1 tsp Honey
1/4 tsp Paprika
2-4 Chicken Legs, skinned
6 oz Wide Egg Noodles
1/2 tsp Salt
1 Tbs Light Mayonnaise
1-1/4 tsp Dill
1 Tbs All-Purpose Flour
2 Carrots
3 Tbs Unsalted Butter
1/4 tsp ground White Pepper

Heat oven to 400. Line baking pan with foil. Coat with cooking spray. Combine mustard, mayonnaise, honey, 1/4 tsp dill & paprika. Shake together flour and chicken in a bag. Place chicken in prepared pan. Brush with mustard mixture. Bake for 35 minutes or until no longer pink near bone. Run vegetable peeler down length of carrots for ribbons. Cook noodles in pot of boiling water for 10 minutes. Add carrot during last minute. Drain. Heat butter in pan; cook until lightly brown, about 1 minute. Remove from heat. Add remaining dill, salt, pepper, noodles. Serve with chicken.

submitted by Karen LeBert

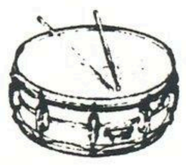
SNARE DRUM JAMBALAYA

Sara Bushong '97

DICE: 1-1/2 cup Cooked Ham
CHOP: 1 cup Onion & 1 cup Cooked Chicken
SLICE: 3/4 cup Celery
CUT: 1 medium Green Pepper into thin strips.
MINCE: 1 clove of Garlic & 2 Tbs Parsley

2 Tbs Oil
3/4 cup Water
1 Bay Leaf
1/4 tsp Worcestershire Sauce
3/4 cup uncooked Rice
1 can (10-3/4 oz) Chicken Broth
1 (15 oz) can Tomato Sauce
1/4 tsp Leaf Thyme
1/8 tsp Cayenne Pepper

Cook ham, onions, green peppers, celery and garlic in oil in a large skillet until the onions are soft. Stir in all other ingredients; bring to a boil, cover and simmer for about 40 min. stirring occasionally. Remove bay leaf before serving.



DRUM ROLL SCALLOPED POTATOES — Sara Bushong '97

6-8 medium Potatoes, boiled & peeled
1/4 cup Milk
Green Onions to taste
1/2 pint Sour Cream
1 can Cream of Chicken soup
or Cream of Mushroom soup
Salt and Pepper to taste
Grated Cheese for top

Combine all ingredients, mix well and top with cheese. Bake at 350 for 30-45 minutes.

AWARD WINNING CREAMY CHEESECAKE — Sara Bushong '97

4 (3 oz) pkgs Cream Cheese, softened
3/4 cup Sugar
1 cup Sour Cream
2 Eggs, beaten
1 Tbs Lemon Juice
3 tsp Vanilla

Cream sugar & cheese; add eggs, vanilla and lemon juice. Mix well with mixer; pour into graham cracker crust and bake for 15-20 min at 350. Cool for 10 minutes. Mix sour cream and 3-1/2 Tbs sugar; spread over top and bake 10 minutes. Chill 5 hours.

SARA'S FOUR MALLET PEANUT BUTTER STICKS — Sara Bushong '97

1 box Powdered Sugar
1-1/2 to 2 sticks melted Butter
1 tsp Vanilla
1 cup Crunchy Peanut Butter
1 cup Graham Crackers, crushed
1 pkg Chocolate Chips

Mix together and press into dish, melt chocolate and pour over it, cool and cut into pieces.

BIG BAD WOLF BROWNIES — Matt LeBert '98

1/2 cup (1 stick) Butter
1 cup Sugar
1 tsp Baking Powder
2 Egg, lightly beaten
2 oz Unsweetened Chocolate squares
1/2 cup sifted Flour
1 tsp Vanilla
1/2 cup Pecans, Walnuts, or Raisins

Preheat oven to 350, grease a 9"x9"x2" pan. Melt butter and chocolate in pan, low heat. Remove, stir in sugar, baking powder, vanilla and eggs. Beat well with egg beater. Stir in nuts. Pour into pan. Bake for 30 minutes. Yield: 16 Brownies.

submitted by Kaylin Johnson

CRISP COCONUT OATIES

Matt LeBert '98

1/2 cup Butter
1/2 cup Brown Sugar
1 tsp Vanilla
1 cup Flour
1/2 tsp Baking Powder
1 cup Rice Krispies
1/2 cup Sugar
1 Egg, beaten
1 tsp Coconut flavor
1/2 tsp Baking Soda
1 cup Oatmeal
1 cup Coconut flakes

Mix butter and sugars until fluffy. Stir in egg, vanilla, and coconut flavoring. Mix dry ingredients together with butter mixture. Mix very well. Form into 1/2" balls and place on greased pan. Bake at 325 for about 12 minutes.

submitted by Sherrie Johnson

STAFF SALAD

Athena Smith '97

1 bunch of Grapes Brown Sugar 3 Tbs Sour Cream

Put the grapes in a bowl. Stir in the sour cream. Sprinkle with a generous amount of brown sugar. You may chill or serve immediately. Serves 4. Great dessert or snack.

submitted by Athena Smith

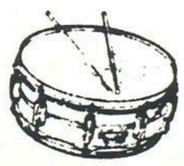
PERFECT PERCUSSION PASTA SALAD

Brent Barnett '98

12 oz. medium-cut Pasta, such as radiatore, penne, twists or shells (about 5 cups)
8 oz. fresh Green Beans, cut into 1-1/2 inch pieces (2 cups)
DRESSING:
1/3 cup Olive Oil
3 Tbs Cider Vinegar
1 tsp grated Lemon Peel
2 tsp Sugar
1 cup chopped Red Bell Pepper
1 cup chopped Sweet Onion
1/3 cup finely snipped fresh Dill or 2 tsp dry
2 Tbs Dijon Mustard
1 Tbs Lemon Juice
1 tsp Salt
1 cup chopped Yellow Bell Pepper

Bring a large pot of lightly salted water to a boil. Stir in pasta and green beans and boil, stirring often, 8 to 10 minutes until pasta is firm-tender and beans are tender. Drain in a colander and cool under cold running water. Meanwhile whisk all dressing ingredients in a large bowl until blended and thick. Add pasta, green beans, bell pepper and onions. Toss to mix and coat. Cover and refrigerate at this point if making ahead. Serve chilled or at room temperature. Makes 12 cups, 8 servings.

submitted by Cindy Barnett



FRUIT SALAD

Elizabeth Brown '99

1 can Pineapple chunks
1 can Fruit Cocktail
1 can Mandarin Oranges
1 cup Miniature Marshmallows
1 small tub of Whipped Cream
1 box Instant Vanilla Pudding
1 small jar Maraschino Cherries (optional)

Drain pineapple and save the juice. Beat pineapple juice and pudding with electric mixer until stiff. Drain other fruits as well. Mix fruit and marshmallows into pudding, fold in the whipped cream and chill for several hours.

submitted by Jeanne Brown

CHERRY BARS

Elizabeth Brown '99

2 sticks Margarine
4 Eggs
1-3/4 cups Sugar
1 tsp Vanilla
dash of Salt
3 cups Flour
1-1/2 tsp Baking Powder
21 oz can Cherry Pie Filling
(any flavor pie filling may be used)

Mix the first five ingredients, sift flour and baking powder and then add to the mixture. Spread half of the batter in a greased jelly roll pan. Spread the pie filling and spoon the rest of the batter evenly over the top. Bake at 325 for 40 minutes.

submitted by Elizabeth Brown

GREAT GRANDMA ALLAN'S COFFEECAKE *Elizabeth Brown '99*

COMBINE:
1/2 cup Oil
2 Eggs
1 cup Milk
1 tsp Salt

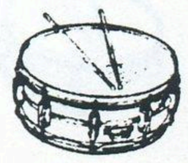
SIFT:
3 cups Flour
1-1/2 cups Sugar
4 tsp Baking Powder

Add the dry ingredients to the milk mixture. Fill a greased 9"x11" pan.

TOPPING:
1/2 cup Brown Sugar
2 Tbs Flour
2 tsp Cinnamon
2 Tbs Butter, melted

Mix together, sprinkle over batter and bake at 350 for 25 minutes.

submitted by Elizabeth Brown



FROZEN FRUIT CUPS — *Elizabeth Brown '99*

1 (12 oz) can Frozen Orange Juice, thawed
3 cups Water
4 Bananas, diced
1/3 cup Sugar
1 (12 oz) can Frozen Lemonade, thawed
1 (15 oz) can Crushed Pineapple w/juice
2 quarts Strawberries, sliced

Mix all together. Place in cups and freeze. Set at room temperature for half hour to an hour. You may substitute other fruits.

submitted by Jeanne Brown

SOUR NOTE & RHYTHM PIE — *Matt LeBert '98*

2 Eggs, slightly beaten
1/4 tsp Salt
1/2 tsp Nutmeg
1 cup Sour Cream
one 8" pie shell
3/4 cups Sugar
1 tsp Cinnamon
1/4 tsp Cloves
1 cup Seeded Raisins

Combine ingredients. Pour into pie shell. Bake at 450 for 10 minutes, then 350 for 30 minutes, or until mixture doesn't stick to knife.

submitted by Gramma Elta Allbee

"THE BEST" PIE CRUST — *Matt LeBert '98*

2 cups Flour
1/3 cup Shortening
1/4 cup Water
1 Tbs Cider Vinegar
1 tsp Salt
1/3 cup Butter
1 Egg Yolk

Mix flour and salt, cut in shortening and butter until coarse. Whisk together water, egg yolk and vinegar. Gradually pour over flour mixture, stirring quickly with fork until pastry holds together. Divide in half. Makes two 9" shells. Flatten into shape and fill pie pans. Freezes well.

submitted by Karen LeBert

HERE COMES TREBLE — *Matt LeBert '98*

1-1/2 cup Margarine, softened
1 cup Pecans, finely chopped
1 cup Powdered Sugar
1 large box & 1 small box of Chocolate Pudding Mix
1-1/2 cup Flour
1 (8 oz) pkg Cream Cheese, softened
1 cup Cool Whip

Mix butter & flour together, pour over chopped pecans, press into 13"x9" pan with your fingers covered with flour. Bake at 350 for 15 minutes. Cool. Mix together cream cheese powdered sugar and cool whip. Spread gently over cooled crust. Prepare pudding according to box directions, gently spread over cream cheese mixture. Serves 8.

submitted by Karen LeBert

SIMPLY CYMBAL COOKIES — *Mike Pressler '99*

1 cup Shortening
1/2 cup Brown Sugar
2 tsp Vanilla
2 cups Flour
2 cups Chocolate Chips
1 cup Sugar
2 Eggs
1-1/2 tsp Salt
1 tsp Baking Soda
1 cup Walnuts (chopped)

Cream shortening, sugars, eggs, and vanilla until fluffy. Sift dry ingredients and stir into creamed mixture. Then add chips and walnuts. Drop from teaspoon 2 inches apart onto greased cookie sheet. Bake for 10-12 minutes at 375.

submitted by LeAnn Pressler

Saxophone Smorgasbord

JAZZED UP BBQ COOKING SAUCE — *Chris Champion '98*

1 (8 oz.) can Tomato Sauce
1/4 c. Worcestershire Sauce
1/2 stick Butter or margarine, melted
1 tsp. Coffee
2 tsp. Sugar
1 tsp. Salt
1/2 tsp. Pepper

Mix all ingredients; pour over chicken, beef, ribs, etc. Cover and cook until done at 350.

submitted by Julie Champion

QUICK BLACK-EYED PEA DIP — *David Coleman '00*

1 (15-ounce) can Black-eyed Peas with jalapenos
8 ounces cubed Velveeta Cheese
1 teaspoon Garlic Powder
4-5 green Onions, finely chopped
1/4 cup Butter or margarine

Drain peas and mash until smooth. Place in a 1-quart bowl or microwaveable dish and add remaining ingredients. Microwave on Roast or Medium High for about 4 minutes or until cheese is melted. Stir well and pour into a serving bowl. Serve with corn chips or crisp raw vegetables.

submitted by Barbara Coleman

PERFECT DUET TOFFEE BIT COOKIES — *Chris Champion '98*

2-1/4 cups all-purpose Flour
1 tsp Baking Soda
1/2 tsp Salt
1/2 cup (1 stick) Butter or Margarine, softened
3/4 cup Sugar
3/4 cup packed Light Brown Sugar
1 tsp Vanilla Extract
2 Eggs
1-3/4 cups (10 oz. pkg) SKOR English Toffee Bits

Heat oven to 350. Stir together flour, baking soda and salt. In large mixer bowl, beat butter, sugar, brown sugar and vanilla until well blended. Add eggs; blend thoroughly. Gradually add flour fixture, beating well. Stir in SKOR bits. Drop by spoonfuls onto lightly greased cookie sheet. Bake 9 to 11 minutes or until lightly brown. Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4 dozen.

submitted by Julie Champion

BUTTERMILK CHICKEN

Chris Champion '98

Buttermilk salad dressing (Ranch)
Chicken or Pork Chops
Italian seasoned Bread Crumbs

Coat meat in buttermilk dressing and marinate in refrigerator for at least 2 hours. Dredge marinated meat in bread crumbs, place on baking sheet and broil at 350 until done.

submitted by Julie Champion

SAXY PUMPKIN BREAD

Chris Champion '98

3 cups Sugar
1 cup Oil
4 Eggs
2 cups canned Pumpkin
3/4 cup Water
3-1/2 cups Flour
2 tsp Baking Soda
1-1/2 tsp Salt
2-1/2 tsp Cinnamon
2-1/2 tsp Nutmeg

In large mixing bowl combine sugar, oil, eggs, and pumpkin. Sift dry ingredients together and add to sugar mixture, alternating with water. Pour batter into a lightly greased bundt pan or into four ungreased one pound coffee cans, filling half full. Bake at 350 for 1 hour. *For a heartier cake, add 1 cup pecans and/or 1 cup raisins just before pouring into bundt pan. Slice bread rounds and serve with orange cream cheese for a sweet sandwich.

submitted by Julie Champion

POPPY SEED CAKE

Chris Champion '98

1 pkg. Butter Cake Mix
1/2 cup Sugar
4 eggs
3/4 cup Oil
1/4 cup Poppy Seeds
8 oz. Sour Cream

Mix all ingredients except eggs. Add eggs one at a time. Grease bundt pan with oil and dust with sugar. Bake for 50 minutes at 350 degrees.

submitted by Julie Champion

WOODWIND DELIGHT PUMPKIN PIE *Chris Champion '98*

1-3/4 cups unsifted Flour
1 cup cold Margarine or Butter
cut into small pieces
1 can Pumpkin (16 oz.) 2 cups
2 Eggs
1 tsp ground Cinnamon
1/3 cup each: firmly packed Brown Sugar
and granulated Sugar
1 cup chopped Nuts
1 can Eagle sweetened, condensed Milk
(14 oz.) NOT evaporated milk
1/2 tsp each Allspice and Salt

Preheat oven to 350 degrees. In medium bowl, combine flour and sugars; cut in margarine until crumbly. Stir in nuts. Reserving 1 cup crumb mixture, press remainder firmly on bottom and halfway up sides of 12"x7" baking dish. In large mixer bowl, combine remaining ingredients except reserved crumb mixture; mix well. Pour into prepared dish. Top with crumb mixture. Bake 55 minutes or until golden. Cool. Garnish as desired.

submitted by Julie Champion

SMOOTH SOUNDS CHOCOLATE CAKE *Chris Champion '98*

1/2 cup Buttermilk
1 tsp Soda
2 cups all-purpose Flour
2 cups Sugar
1/4 tsp Salt
1/2 cup Butter or Margarine
1/4 cup Cocoa
2 Eggs, beaten
Velvety Chocolate Frosting
1 cup Water

Combine buttermilk and soda, set aside. Combine flour, sugar and salt in a mixing bowl. Combine butter, water and cocoa in a saucepan; bring to a boil. Pour over flour mixture and mix well; cool. Add eggs and buttermilk mixture; mix well. Pour into 2 greased and floured 8 inch round cake pans. Bake at 350 for 25 to 30 minutes or until cake tests done. Cool in pans for 10 minutes; remove from pans and complete cooling on wire racks. Frost with Velvety Chocolate Frosting.

VELVETY CHOCOLATE FROSTING:

1/2 cup Butter or Margarine
1/4 cup Cocoa
1/4 cup plus 2 Tbs Milk
1 pkg. Powdered Sugar (16 oz size)

Combine butter, milk and cocoa in a saucepan. Bring to a boil. Remove from heat; add powdered sugar, stirring well. Spread warm frosting on cake.

submitted by Julie Champion

PIT CREW FAVORITE-HUMMINGBIRD CAKE *Chris Champion '98*

3 cups all-purpose Flour
2 cups Sugar
1 tsp Salt
1 tsp Soda
1 tsp ground Cinnamon
1-1/2 cups Vegetable Oil
1-1/2 tsp Vanilla Extract
1 (8oz) can crushed Pineapple, undrained
2 cups chopped Pecans or Walnuts
2 cups chopped Bananas
Cream Cheese frosting (as follows recipe)
3 Eggs, beaten

Combine dry ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do no beat. Stir in vanilla, pineapple, 1 cup chopped nuts and bananas. Spoon batter into 3 well-greased and floured 9 inch cake pans. Bake at 350 for 25-30 minutes or until cake tests done. Cool in pans for 10 minutes; remove from pans and cool completely. Spread frosting between layers and on top and sides of cake. Sprinkle with remaining nuts. Yield: One 3 layer cake.

CREAM CHEESE FROSTING:

1 (8 oz) pkg. Cream Cheese, softened
1/2 cup Butter or Margarine, softened
1 (16 oz) pkg. Powdered Sugar
1 tsp Vanilla Extract

Combine cream cheese and butter; cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla. Yield: Enough for a 3 layer cake.

submitted by Julie Champion

BANANA CAKE *Jason Hymans '99*

2-1/4 cups Flour
3-4 well mashed, ripe Bananas
2 Eggs
1/2 tsp Baking Soda
1-1/4 cups Sugar
1/2 cup Margarine (1 stick)
2-1/2 tsp Baking Powder
1 tsp Vanilla

Preheat oven to 375. Grease and flour 9" x 13" cake pan. Put all ingredients in large mixing bowl at once. Blend on low speed until well mixed. Then, beat on High for 5 minutes, scraping the bowl occasionally. Pour into pan and spread evenly. Bake for 20-25 minutes or until toothpick inserted in center comes out clean. Sprinkle with confectioners sugar or ice with vanilla frosting. Great after school snack.

KRIVACKA'S STRUDEL

Matt Kay '98

Dough:
1-1/2 sticks Butter
2 Egg Yolks
Filling:
Apples, sliced thin
1/2 cup Brown Sugar
1/2 cup chopped Pecans
1 cup warm, canned Milk
3 cups Flour

Cinnamon
1 cup Vanilla Wafers, crushed
1/2 cup Raisins

Melt together: butter and canned milk. Add egg yolks and finally flour. Cut into 3 mounds, cover and chill overnight. Place smooth, large clean cloth on flat surface. Flour surface and take 1 mound and roll out thin as possible. Brush with melted butter, sprinkle with wafers, apples, cinnamon, brown sugar, pecans and raisins. Using cloth roll into a roll, seal ends, and place on cookie sheet, bake at 350. Brush butter on top sprinkle with white sugar and eat it warm.

submitted by Matt & Zak Kay

TENOR SQUASH CASSEROLE

Nathan Ward '99

5 - 6 Yellow Squash, sliced
1 large Onion, chopped
1 can Cream of Chicken soup
or Cream of Mushroom
1 stick Butter, melted
3 - 4 large Carrots, grated
16 oz Sour Cream
4 oz jar diced Pimentos (optional)
1 bag Herb Stuffing Mix

Cook squash, onion and carrots together in a little water. Drain well. Stir in sour cream, soup and pimentos. Add salt and pepper to taste at this point. Pour mixture into a greased casserole dish and cover with stuffing mixture. Pour melted butter over all. Bake for 1/2 hour at 350 or until golden brown.

submitted by Deni Ward

ALTO-GETHER BEST CHEESECAKE — Nathan Ward '99

CRUST:
2 cups Graham Cracker Crumbs
6 Tbs Butter or Margarine, melted
6 Tbs Sugar
Preheat oven to 450. Combine ingredients and press into bottom of 9" spring form pan.
FILLING:
4 Eggs
4 pkgs (8 oz) Cream Cheese
1 (12 oz) pkg Chocolate Chips
1 cup Sugar
1 tsp Vanilla

Cream the cheese with sugar, mixing at medium speed until well blended. Add eggs one at a time, mixing well after each addition. Blend in chocolate chips and vanilla. Pour over crust. Bake at 450 for 10 minutes. Reduce oven temp to 250 and continue baking for 45-50 minutes. Cool before removing rim of pan. Chill before serving.

submitted by Deni Ward

BARI-AWESOME BIRTHDAY CUPCAKES — Nathan Ward '99

1 pkg Chocolate Cake Mix, 2 layer size
2/3 cup Sugar
Dash Salt
2 (8 oz) pkg Cream Cheese, softened
2 Eggs
1 (12 oz) pkg Semi Sweet Chocolate pieces

Mix cake according to package directions. Fill paper baking cups slightly more than half full. Cream the cheese with the sugar. Beat in one egg at a time with the salt too. Stir in chocolate pieces. You may add 1/2 to 1 tsp Vanilla Extract. Drop heaping teaspoonfuls of this mixture into each baking cup before baking. Bake by directions. Cool & Serve.

submitted by Deni Ward

Trombone Turnovers

24 HOUR SALAD

Seth Bloomquist '00

1 head Iceberg Lettuce, chopped
chopped Purple Onion
sliced Boiled Eggs
1 Tbs Vinegar
Sugar to taste
Crumbled Bacon
chopped Celery
1 box Frozen Peas
1 cup Mayonnaise
1 pkg dry Ranch Dressing mix
Grated Cheddar Cheese

Layer first 5 ingredients in a deep casserole dish. Mix mayonnaise and vinegar and spread over salad, covering the salad completely and sealing all edges. Sprinkle a small amount of sugar on top, then sprinkle one whole package of ranch dressing mix. Top with grated cheese and bacon. Cover and refrigerate overnight. Serves 12.

PEANUT BUTTER CRUNCH

Seth Bloomquist '00

2 cups Peanut Butter (smooth or crunchy)
2 cups Sugar
2 cups Karo light Corn Syrup
1 large box Corn Flakes

Microwave Directions: In a large bowl, mix peanut butter and Karo. Heat until smooth but DO NOT BOIL. Add sugar, stir and reheat just until sugar is dissolved, stirring regularly. Pour mixture over dry corn flakes and stir until well coated. Press into a wax paper-lined cake pan. Let cool. Cut into squares.

FANCY CHICKEN SALAD

Seth Bloomquist '00

3 cups cold cooked Chicken, diced
1/2 cup sliced Almonds
1 tsp Salt
1/2 cup Whipping Cream, whipped
1 cup finely chopped Celery
2-1/2 Tbs minced fresh Parsley
1 cup Mayonnaise
Seedless Grapes, sliced

Combine chicken, celery, almonds, parsley, grapes, salt and mayonnaise. Fold in whipped cream. Chill until ready to serve. Serves 8.

AWESOME LO-FAT CORNBREAD

Seth Bloomquist '00

1 cup bleached Flour
4 tsp Baking Powder
1/4 to 1/2 cup Sugar
1/2 cup Applesauce
1 cup Cornmeal
3/4 tsp Salt
2 or 3 Egg Whites, beaten
1 cup Skim Milk

Mix dry ingredients. Stir in remaining ingredients and mix well. Fill muffin tins 3/4 full and bake at 375 until golden brown. Let cool slightly. Makes 12.

BECKY'S TACO SOUP

Seth Bloomquist '00

1 lb. Ground Beef, browned with Onion and drained
1 pkg dry Ranch Dressing Mix
2 cups Water (more if needed)
1 can each: Hominy, Corn, Kidney Beans (drained), Stewed Tomatoes, Rotel Tomatoes.
1/2 pkg Taco Seasoning Mix

Mix all ingredients. Simmer 15 minutes. Serve with Fritos and top with grated cheese.

RAFIKI'S SUNFLOWER COOKIES

Noel Burns '98

1 cup Butter
1 cup granulated Sugar
3/4 tsp Salt
1 tsp Soda
3 cups Oatmeal, quick-cooking
1 cup firmly packed Brown Sugar
2 Eggs
1 tsp Vanilla
1-1/2 cups Flour
1 cup Sunflower Seeds

Cream butter, sugars, eggs and vanilla. Beat to blend and add remaining ingredients. Cook at 350 for 10 minutes.

submitted by Dana Burns

TORTILLA SOUP — *Noel Burns '98*

1 (8 oz) can Tomatoes
1 clove Garlic
1/4 tsp Sugar
6 Corn Tortillas
1 cup shredded Monterrey Jack or Longhorn Cheese
1 medium Onion
2 Tbs Cilantro
4 cups Chicken Broth
Oil

Cut corn tortillas in 1/2" to 1" strips. Pan fry in oil until crisp and drain on paper towels. Set aside. Chop tomatoes, onion, garlic, and cilantro. In large saucepan, cook at medium temperature broth, sugar, tomatoes, onions, garlic and cilantro. Bring to boil and simmer for 20 minutes. Serve by placing tortilla chips in bowl, pour soup in and sprinkle cheese on top.

submitted by Dana Burns

GARLIC GRITS IN THE KEY OF D — *Adam Goodman '99*

1 cup Grits
1 stick Margarine or Butter
6 oz American Cheese, cut into small chunks
4 cups of Water
2 Tbs powdered Garlic
2 Eggs
1/2 cup Milk

Cook grits via directions on the box. Blend in the remaining ingredients. Pour into a greased casserole dish. Bake at 375 for 30 minutes. Top with 1 cup grated Cheddar Cheese and bake 10 minutes longer.

submitted by Karen Goodman

MONKEY BREAD — *Bryan Newton '98*

3/4 cup Sugar
2 pkg refrigerated Rolls
1 pkg Confectioner's Sugar
1 tsp Cinnamon
1/2 cup Margarine, melted
2 Tbs Milk

Combine sugar and cinnamon. Separate rolls. Dip into melted margarine, then sugar and cinnamon mixture. Stand rolls on edge in casserole dish. Bake at 425 for 20-25 minutes. Invert on a serving plate. Mix confectioner's sugar and milk. Drizzle over top. Serves 6 to 12 monkeys.

submitted by Bryan Newton

CHICKEN CORD EN BLEU

Bryan Newton '98

6 medium Chicken Breasts, skinless and boneless, whole
1 (8 oz) pkg Swiss Cheese slices
3 Tbs all-purpose Flour
1 tsp Paprika
1 Tbs Cornstarch
1 (8 oz) pkg Ham, sliced and cooked
6 Tbs Butter or Margarine
1/2 cup dry White Wine
1 cube Chicken flavored Bouillion or
1 tsp Chicken flavored stock or
1 envelope of boullion
1 cup Heavy Whipping Cream

Spread chicken breasts flat, fold cheese and ham slices to sit on top; fold breasts over the filling and fasten edges with toothpicks. On wax paper mix flour and paprika; use this mixture to coat chicken pieces. In a 12" skillet over medium heat, in hot butter or margarine cook chicken until browned on all sides. Remove chicken and set aside. Add wine and boullion to skillet. Reduce heat to low and simmer for 30 minutes or until fork-tender; remove toothpicks. In a cup blend cornstarch and cream until smooth; gradually stir into skillet. Cook stirring constantly until thickened; serve over chicken.

submitted by Bryan Newton

CHEESE CAKE

Andy Heustis '98

CRUST:
1/2 cup fine Graham Cracker Crumbs
1/4 tsp Cinnamon
1 Tbs Sugar
1/4 tsp Nutmeg

FILLING:
5 Eggs, separated
1 lb. Cream Cheese
2 Tbs Flour
1 cup Sugar
1 cup Sour Cream
1 tsp Vanilla

Beat egg yolks until thick and lemon color. Beat in sugar. Add cheese to egg mixture. Beat until smooth. Add sour cream, flour and vanilla; continue beating until smooth. Beat egg whites until stiff, but not dry. Gently fold into cheese mixture. Bake for 70 minutes at 250. Turn oven off and leave in 1 hour with door closed.

submitted by Nancy Heustis

BOEUF AU FROMAGE

Kerry Kessler '00

1 lb Sirloin or Round Steak
sliced in 1/4" strips
2 Tbs Peanut Oil
2 Tbs Roquefort Dressing
1 cup Beef Stock
1/2 cup Flour, seasoned with 1/2 tsp salt
and 1/2 tsp pepper
2 Tbs Butter
2 Tbs Parmesan Cheese, grated
1 Tbs Sour Cream

Coat beef strips in seasoned flour; remove excess flour. Heat oil and butter in skillet. Saute strips of beef a few at a time on both sides. Remove and set aside. Pour beef stock and sour cream into skillet and mix well over low heat. Return beef to skillet; stir carefully and remove from heat. Place beef and sauce into a greased casserole dish, top with roquefort and parmesan. Place under preheated broiler until browned.

submitted by Susan Kessler

BUTTERMILK-BASIL MASHED POTATOES

Sean Ellison '00

4 cups Finn Potatoes, peeled & diced
1/4 cup Low-fat Milk
1/2 tsp Salt
1/4 tsp Cayenne Pepper
1 cup Buttermilk
1/2 cup Basil, chopped fresh
may substitute Parsley
2 Scallions or Green Onions, chopped fine

In a medium saucepan, boil potatoes for 20 minutes or until easily pierced with a fork. Drain. Heat buttermilk and low-fat milk but do not boil. Pour over potatoes and mash. Add other ingredients. Yield 6 servings. Yellow Finn Potatoes can be found at Whole Foods or Central Market.

CAESAR SALAD — *Sean Ellison '00*

1 head Romaine Lettuce, equal 1 pound
2 oz Parmagiano Reggiano Cheese,
freshly grated
3 cups Homemade Croutons
1/2 to 1 cup Caesar Salad Dressing
Black Pepper, fresh ground to taste

Wash lettuce in cold water and shake dry. Wrap in towel. Refrigerate until serving time.
Prepare croutons as follows:

3 cups Bread Cubes, 1/2 "
try Sourdough French
2 Tbs Olive Oil
2 Garlic Cloves, peeled and pressed

Preheat oven to 350. Spread bread cubes on baking sheet and bake for 5 to 8 minutes; until completely dry and lightly toasted. Heat olive oil in large, heavy skillet; add cubes and garlic. Stir constantly until garlic turns color. Remove from heat. Best served warm.

CAESAR DRESSING:
2 Eggs, hard boiled
3 Tbs Fresh Lemon Juice
1 tsp Dijon Mustard
Black Pepper, fresh ground to taste
1/3 cup Extra Virgin Olive Oil
1/2 tsp Salt
1 Garlic Clove, peeled and pressed

Peel and chop eggs, place in blender with rest of ingredients, and puree. Keeps covered in refrigerator for 5 days. From the Moosewood Restaurant Cooks at Home.

PAN BAGNAT — *Sean Ellison '00*
French 'Picnic Sandwich"

1 Baguette or other French Bread
1/4 cup Olive Oil
1 Cucumber, peeled & thinly sliced
1/2 cup Black Olives
pitted & sliced Deli-style, like Calamatas
1 Clove of Garlic, minced
1 Tomato, ripe and sliced thin
1/2 Red Onion, sliced as thin as possible
Salt & Pepper to taste

Slice the bread in half lengthwise, nearly all the way through, or cut out a V-shaped wedge. Spread garlic on one side, and drizzle on the olive oil. Layer ingredients. Wrap tightly in plastic wrap and weigh down sandwich for 1 to 3 hours so it can bathe in the flavors. Try other ingredients too, such as: Provolone or Mozzarella Cheese, Hardboiled Eggs-peeled and sliced, Red & Green Peppers sliced thin, 1/4 cup Capers rinsed & drained, Anchovies, Marinated Artichoke Hearts, 1/2 cup Pesto, Dried Herbs like Basil, Thyme, Rosemary or Marjoram. HEB Bolillos work well instead of French Bread too. Adapted from the Moosewood Restaurant Cooks at Home.

HONEY SOY "MONKEY WINGS"

Justin Johnson '98

3 lbs Chicken Wings
1/2 cup Soy Sauce (Lite)
2 Tbs Ketsup
Salt & Pepper to taste

1 cup Honey
2 Tbs Vegetable Oil
1/2 clove Garlic, chopped

Cut off and discard wing tips. Cut each wing into 2 parts. Sprinkle with salt and pepper. Combine remaining ingredients. Mix Well. Place wings in shallow casserole and pour the sauce over them. Bake at 375 for about 1 hour and sauce will carmelize.

Feed your little monkeys all they want. They're good and good for you.

Trumpets Horns-A-Plenty

DIRT CAKE — *Cam Mencio '00*

1 - 20 oz. package Oreos
2 boxes Vanilla Pudding
1 cup Powdered Sugar
12 oz. Cool Whip
1 - 8 oz. pkg. soft Cream Cheese
1/2 cup Margarine
3-1/2 cups Milk

Combine cream cheese, margarine and powdered sugar. Blend pudding and milk. Add Cool Whip and crush Oreos. Layer oreos, pudding, oreos, etc. **Best served in a plant pot with fake flowers.

submitted by Pat Mencio

CRUNCHY FRENCH TOAST — *Cam Mencio '00*

1 Egg
1/2 cup Milk
1/8 tsp. Salt
1 to 1-1/2 cups Shortening or Oil
Bread cut into triangles
1/2 cup Flour
1-1/2 Tbs Baking Powder

Beat the egg slightly; Add milk - blend. Add flour, salt, baking powder and beat with a whisk. Dip bread in batter. Fry bread in hot oil until golden. Top with syrup, jam, powdered sugar or whatever.

submitted by Pat Mencio

BRASSY CARROTS — *Jeremy Champion '98*

5 cups cooked, sliced Carrots
1 Onion, thinly sliced
1 Green Pepper, thinly sliced
1/2 cup Oil
3/4 cup Sugar
3/4 cup Vinegar
1 can Tomato Soup
1 tsp Dry Mustard
1 tsp Salt
1/2 tsp Pepper
1 tsp Celery Seed
1 tsp Basil
1 tsp Worcestershire Sauce

Combine first three ingredients in a large bowl. Mix remaining items for marinade. Pour over carrot mixture. Refrigerate at least 12 hours before serving cold. Serves 12. This is a great dish for picnics and the marinade keeps well for at least 2 weeks. Simply add more vegetables when necessary.

submitted by Julie Champion

PERFECT DUET TOFFEE BIT COOKIES — *Jeremy Champion '98*

2-1/4 cups all-purpose Flour
1 tsp Baking Soda
1/2 tsp Salt
1/2 cup (1 stick) Butter or Margarine, softened
3/4 cup Sugar
3/4 cup packed Light Brown Sugar
1 tsp Vanilla Extract
2 Eggs
1-3/4 cups (10 oz. pkg) SKOR English Toffee Bits

Heat oven to 350. Stir together flour, baking soda and salt. In large mixer bowl, beat butter, sugar, brown sugar and vanilla until well blended. Add eggs; blend thoroughly. Gradually add flour fixture, beating well. Stir in SKOR bits. Drop by rounded teaspoonfuls onto lightly greased cookie sheet. Bake 9 to 11 minutes or until lightly brown. Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4 dozen.

submitted by Julie Champion

BUTTER BROILED BREADED SHRIMP — *Jeremy Champion '98*

36 large Shrimp
1-1/2 sticks Butter
3 tsp Worcestershire Sauce
1 clove Garlic
Flour
Cracker crumbs (I use Club or Town House)
Egg

Clean, devein and split shrimp. Roll cracker crumbs, not fine. Make sauce of melted butter, worcestershire and garlic (put through a press). First shake the shrimp in flour, seasoned with salt and pepper. Then dip in beaten egg mixed with a little water. Next, roll shrimp in cracker crumbs and arrange on jelly roll sheets. Cover with waxed paper and refrigerate until needed. Shortly before ready to serve, pour butter sauce over shrimp and turn once or twice to coat. Put under broiler, 400 degrees for about 5 minutes a side.
*Note: Also great with fish, simply increase cooking time.

submitted by Julie Champion

ITALIAN CYMBALS CASSEROLE

Jeremy Champion '98

2 Eggs
2/3 cup Milk
1/2 cup all-purpose Flour
or self-rising
1/4 tsp Salt
1 lb. lean Ground Beef
6 oz. can Tomato Paste
2 Tbs instant minced Onion
1 tsp Basil
3/4 tsp Garlic Salt
1/2 tsp Oregano
1/2 tsp Salt
1/4 tsp Pepper
1 cup creamed Cottage Cheese
2 cups (1/2 lb.) shredded Mozzarella cheese
1/4 cup grated Parmesan cheese

Heat oven to 375 degrees. Makes 5-6 servings. This round lasagna casserole is a great do ahead dish! Combine eggs and milk in medium mixing bowl with rotary beater. Add flour and salt; beat until smooth. Heat a 9 inch skillet over medium high heat. Grease lightly before baking each pancake. Pour batter, 1/3 cup at a time, into skillet tilting pan to spread evenly over bottom. When pancake is light brown and set, turn to brown the other side. Prepare 4 pancakes. Brown ground beef in skillet; add tomato paste, onion, basil, garlic salt, oregano, salt and pepper. Place one pancake on bottom of 10 inch pie pan, 9 inch round cake pan or 9 inch skillet. Spread with 1/4 cup cottage cheese, 1/4 meat mixture, 1/2 cup shredded Mozzarella cheese and 1 tablespoon grated Parmesan cheese. Repeat with remaining pancakes, ending with cheese. Bake at 375 for 30 to 35 minutes. To serve Cut in wedges. **Tip: Refrigerate up to 24 hours. Bake for 35-40 minutes.

submitted by Julie Champion

TRUMPETER'S ZUCCHINI BREAD

Jeremy Champion '98

1 cup Oil--Applesauce may be
substituted for low fat
3 Eggs, slightly beaten
2 cups Sugar
2 cups grated raw Zucchini, peeled
2 tsp Vanilla
3 cups all-purpose Flour
1 tsp Baking Soda
1/4 tsp Baking Powder
1 tsp Salt
3 tsp Cinnamon--or 1-1/2 tsp cinnamon &
1-1/2 tsp Pumpkin Pie Spice
1 cup chopped Pecans or Walnuts

Combine oil, eggs, sugar zucchini, and vanilla. Blend well. Stir in flour, baking soda, baking powder, salt, and cinnamon. Do not beat! Stir in nuts. Bake at 325 in greased and floured loaf pan for 1 hour or until done.

submitted by Julie Champion

EASY FRESH FRUIT DIP

Jeremy Champion '98

1 (8 oz) pkg. Cream Cheese
1 large jar Marshmallow Creme
Touch of Lemon Juice
1 tsp grated Orange rind

Mix together. Chill. Serve with fresh fruit tray of Strawberries, Chunk Pineapple, Grapes, etc.

submitted by Julie Champion

GREEN STACCATO SAUCE

Jeff Seiler '99

3 green Tomatoes
3 Garlic cloves
3 Avacadoes
Cilantro (bunch)
4 fresh Tomatillos
3 Jalapenos
1-1/2 cup Sour Cream
1-1/2 tsp Salt

Chop and run through food processor the first four ingredients. Bring to boil, simmer 15 minutes. Mix in food processor with avacado and sour cream, add salt and cilantro. Serve with tortilla chips.

submitted by Danette Seiler

RUMAKI

Jeff Seiler '99

1 can whole Water Chestnuts
1 bowl your favorite BBQ sauce
1/3 lb. Peppered Bacon, sliced in half
toothpicks

Roll bacon around water chestnuts and use toothpick to hold in place. Dip in BBQ sauce and place in oven on Broil (middle rack) until bacon is done. Great, quick late night snack.

submitted by Danette Seiler

PECAN TEMPO BARS — *Jeff Seiler '99*

1/4 cup Butter or Margarine
1 Egg
1/8 tsp Salt
1 tsp Baking Powder
1 cup Light Brown Sugar
1 tsp Vanilla
1 cup Flour
1 cup Pecans

Cream butter and sugar, add egg and beat. Add vanilla and dry ingredients. Spread on greased cookie sheet. Bake in 325 oven until light brown. Cut while warm.

submitted by Danette Seiler

BRASS BBQ CHICKEN — *Jeff Seiler '99*

1 Chicken, cut up
2 tsp Salt
2 tsp Paprika
1 cup Flour
1/4 tsp Pepper
1/2 cup Butter

Dip chicken into mixture of flour, salt, pepper and paprika. Put butter into shallow baking pan and melt in oven. Place floured chicken in melted butter and turn as necessary to coat. Bake in 400 oven for 30 minutes. Turn chicken and pour spicy sauce on top of chicken and bake another 30 minutes.

SPICY SAUCE:
1 sliced Onion
1 Tbs Worcestershire Sauce
1/4 cup Water
1 Tbs Sugar
1/2 cup Ketchup
1 tsp Salt
1/2 tsp Chili Powder
1 Tbs Vinegar
1/4 tsp Black Pepper

Simmer 15 minutes. My family also calls this 'Messy Chicken' with good reason.
Recipe borrowed from Jeff's grandmother Mrs. Juanita Seiler.

SYMPHONIC BRISKET — *Jeff Seiler '99*

1 large, untrimmed Brisket
1/2 cup Worcestershire Sauce
Lemon Pepper
1/4 cup Soy Sauce
3 cups Burgundy Wine
Several Garlic Cloves

Pour all over brisket then marinate overnight in refrigerator. Smoke or cook in oven all night or at least 8 hours. Smoke in BBQ pit for great smokey flavor.

submitted by Danette Seiler

DECORATIVE VANILLA BUTTER COOKIES *Jeff Seiler '99*

1 cup Butter or Margarine, softened
1 Tbs Vanilla
2-1/2 cup Flour
2/3 cup Sugar
1 Egg, lightly beaten

Beat butter and sugar in large bowl with mixer until light and fluffy. Blend in vanilla. Add egg, beat for 1 minute. Stir in flour gradually. Cover, refrigerate for 2 hours or until dough is firm. Roll out on lightly floured surface to 1/4 inch thickness. Cut out as desired. Place on ungreased cookie sheet and bake at 325 for 12-15 minutes or until edges begin to turn brown. Cool and decorate. Recipe borrowed from Jeff's Great Aunt Chica.

FIRST-CHAIR CHEESECAKES *Jeff Seiler '99*

2 (8 oz) Cream Cheese
2 Eggs
1 Tbs Vanilla
3/4 cup Sugar
1 Tbs Lemon Juice
Vanilla Wafers

Soften cream cheese, beat all together except wafers. Line muffin tins with 1 wafer in bottom of each space. Fill 2/3 full and bake at 375 for 15-20 minutes. Let cool and top with Cherry Pie Filling! This recipe borrowed from Jeff's Aunt Sherry.

BANANA NUT BREAD *Jeff Seiler '99*

1/2 cup Crisco
2 Eggs
2 cups Flour
1 tsp Baking Powder
1/4 tsp Salt
1 cup chopped Pecans
1 cup Sugar
2 large Bananas
1/4 cup Buttermilk
1/2 tsp Soda
1 tsp Vanilla

Cream Crisco and sugar, add eggs. Crush bananas and add. Sift flour, salt and baking powder together and add to mixture. Dissolve soda in buttermilk and add. Add vanilla and nuts, mix well. Line pan with wax paper. Bake for 1 hour at 350. This recipe belonged to Jeff's Great-Grandmother Mrs. C. H. Dickens.

TRUMPETIER CAKE

Jeff Seiler '99

3 cups Flour
1 tsp Baking Powder
1/2 tsp Salt
1 tsp Cinnamon
1-1/2 cup Oil
2 cups mashed Bananas
1-1/2 tsp Vanilla
1 can (8 oz) Pineapple
1 cup chopped Pecans
3 Eggs
2 cups Sugar

Sift together flour, baking powder, salt and cinnamon. Set aside. In a large bowl mix together eggs, oil and sugar. Then mix in bananas, vanilla and pineapple with juice. Add pecans. Gradually stir in flour mixture until well mixed. Grease and flour a bundt pan. Pour batter into pan and bake at 350 for 90 minutes. Cool, remove from pan and drizzle with glaze. GLAZE: 1 cup powdered sugar and 2 Tbs milk. This recipe was borrowed from Jeff's Grandmother Aline.

MUSICIAN'S MARINATED MUSHROOMS

Jeff Seiler '99

1 cup Soy Sauce
2 Tbs minced Garlic
1 Tbs Ground Pepper (coarse)
1/4 cup Peanut or Canola Oil
2 cups White Zinfandel
1-1/2 cups minced Onion
1/2 Tbs ground Ginger
Mushrooms

Whisk ingredients together. Bring marinade to a boil. Add as many mushrooms as desired. Simmer 5 minutes. Marinate in refrigerator for 1 hour. To serve: Heat mushrooms with marinade in saucepan. Serve with dollop of sour cream & pinch of parsley.

submitted by Danette Seiler

SHRIMP ALLEGROS DIABLOS

Jeff Seiler '99

1 pound peeled and deveined Shrimp
Jalapeno slices
Bacon

Wrap bacon around shrimp and jalapeno slice. Secure with toothpick. Broil until done.

submitted by Danette Seiler

APPLE CAKE

Steven Butt '00

2 cups finely chopped Apples
1 Egg, beaten
1 cup Flour
1 tsp Cinnamon
1 cup Sugar
1/4 cup Salad Oil
1 tsp Soda
1/4 tsp Salt

Mix apples with sugar. Let stand one hour; add egg and oil, then mix in the remaining ingredients. Bake in well greased and floured 8" square cake pan for 40-50 minutes at 350. Serve hot or cold with your favorite topping. Keeps well and stays moist.

SPICY CORN AND BEAN SALAD

Clark Stough '98

2 (11 oz) cans Mexican-style Corn, drained
1 (4.5 oz) jar sliced Mushrooms
1/2 cup sliced Green Onions
2 Tbs Jalapeno, finely chopped
1/4 cup Rice Wine Vinegar
1 tsp minced Garlic
1/4 cup Cilantro, chopped fresh
1-2 tsp Cumin seeds
1 (15 oz) can Black Beans, drained and rinsed
1/2 cup Cucumbers, peeled & sliced thin
1/3 cup Oil
1/4 cup Orange Juice
1/2 tsp Salt
1 Tbs grated Orange Peel
Lettuce leaves

In a large bowl, combine corn, beans, mushrooms, green onions, cucumbers and jalapeno; mix well. In a small bowl, whisk oil, vinegar, orange juice, garlic and salt. Pour over salad; toss gently. Cover; refrigerate 1 to 2 hours to blend flavors. Just before serving, drain salad. Stir in cilantro, orange peel and cumin seed. Serve in lettuce-lined bowl or on plates.

FORTISSIMO ROLLS

Troy Storm '97

3 cups Music
1-1/2 cups Harmony
Pinch of Improvisation
2 Tbs Eighth Notes
1 clove Melody
2 cups Creativity

1. Mix ingredients with steady rhythm until all flat notes are gone.
2. Compose mixture into melodious arrangement.
3. Let sit until dough rises to a crescendo!

Indulge daily. Serves Everyone!

submitted by Linda Storm

DILL DIP FOR VEGETABLE

Troy Storm '97

1 cup Sour Cream
2 tsp Lawry's Seasoned Salt
2 Tbs Minced Onion
1 cup Mayonnaise
2 Tbs Parsley
1 Tbs Dill Weed

Mix all ingredients. Refrigerate overnight for full flavor.

submitted by Linda Storm

OPEN FACE GRILLED CHEESE SANDWICH

Troy Storm '97

1/2 lb or 8 oz pkg Cheese, grated
(Colby, Cheddar or American)
1 Egg, hard boiled and chopped
1/8 tsp Salt (may be omitted)
4 Hamburger Buns
1 Tbs Onion, finely chopped
1/4 cup Pickle, sweet (chopped) or relish
1/4 tsp Worcestershire Sauce
1/4 cup Mayonnaise

Place buns open face on baking sheet. Toast lightly. Combine all other ingredients to make a cheese mixture. Spread over toasted buns and return to melt and lightly brown.

submitted by Linda Storm

LAYERED SALAD

Troy Storm '97

1 head Lettuce, broken up
1 bunch Broccoli, cut into pieces
1 white or red Onion, chopped or sliced
1 head Cauliflower, cut into pieces
1 Cucumber, sliced
1 lb Bacon, fried, drained, crumbled
If desired, you may add cherry tomatoes and/or 1 (10 oz) pkg frozen peas, cooked.

TOPPING:
2 cups Mayonnaise - or 1 cup mayo and
1 cup Sour Cream
1/4 cup Parmesan Cheese
1/4 cup Sugar

Layer vegetable ingredients and bacon. Combine topping ingredients and spread over top of salad. Cover with plastic wrap and refrigerate overnight. Toss and serve.

submitted by Lynanne Storm

LIMA BEAN BROCCOLI CASSEROLE — *Troy Storm '97*

1 pkg frozen Baby Lima Beans
1 can Water Chestnuts, sliced & drained
1 pkg Onion Soup Mix
1/2 cup melted Butter or Margarine
1 pkg Broccoli, chopped, frozen
1 can Cream of Mushroom soup
1 cup Sour Cream
3 cups Rice Krispies(or 2 cans Fried Onions)

Cook lima beans for 9 minutes, drain. Cook broccoli in small amount of boiling water for 3 minutes, drain. Mix limas with broccoli, water chestnuts, soup, sour cream, and onion soup mix. Pour into 9"x13" baking dish. Mix butter and cereal (or onions). Spread on top of casserole and cover with foil. Bake at 350 for 35 minutes.

submitted by Linda Storm

CORN SCALLOP — *Troy Storm '97*

1 (16 oz) can Cream style Corn
1 stick Margarine, melted
1 (7-1/2 oz) pkg Corn Muffin Mix
1 (16 oz) can Whole Kernel Corn
1 cup Sour Cream
2 Eggs, slightly beaten

Do not drain corn. Mix all ingredients together thoroughly. Bake in casserole dish for about 35-40 minutes at 350. Puffs in center and gets a crusty top. Serves 6 to 8.

submitted by Linda Storm

SAUSAGE BISCUIT BITES — *Troy Storm '97*

1 lb pkg Hot Sausage
3 cups Bisquick
2 cups Sharp Cheddar Cheese, grated

Sausage should be at room temperature. Mix all ingredients with hands. Shape into 1 inch balls. Bake on cookie sheet at 375 for about 20 minutes. After first 10 minutes, turn if necessary.

submitted by Linda Storm

SWEET POTATO CRUNCH

Troy Storm '97

3 cups Sweet Potatoes, mashed
1 cup Sugar
1/2 Tbs Salt
2 Eggs
1/2 stick Butter, softened
1/3 cup Milk
1 Tbs Vanilla

TOPPING:
1/3 cup Self-rising Flour
1 cup Sugar
1 cup Coconut, flaked
1 cup Nuts, chopped
1/2 stick Margarine

Mix all main ingredients and pour into greased pan or dish. Mix topping ingredients until a coarse crumble. Sprinkle over top. Bake at 400 for 35-40 minutes until brown.

submitted by Helen Dodson

TACO SALAD

Troy Storm '97

1 Green Pepper, chopped
(or 1/2 green & 1/2 red peppers)
1 Tomato, chopped
Spicy French Dressing
1 Red Onion, chopped
Fritos Corn Chips
1 (16 oz) can Kidney Beans, drained

Mix together. Add a small amount of Spicy French Dressing and toss. Just before you serve, add Fritos and toss again.

submitted by Linda Storm

SOUPED-UP RICE

Troy Storm '97

Prepare any can of Cream Style soup, like Cream of Mushroom, or Chicken, as instructed on can. Using soup can to measure, add a can full of Minute Rice. Stir, cover pan, remove from heat and let stand 10 minutes. Serves 4. You can easily turn this into more than a main dish by adding cooked beef stir fry strips, cooked chicken strips, cooked ground beef, or a can of peas, drained.

submitted by Linda Storm

TROY'S TACO PIE

Troy Storm '97

1 pkg Lipton Rice and Sauce, beef flavored
1/4 cup Water
Shredded Cheddar or Monterrey Jack cheese
1 Egg
1 lb Ground Beef

In a medium bowl, mix together rice, sauce mix, egg and water. Add ground beef and mix well. Press mixture into bottom and sides of a 9 inch pie pan. Cover tightly with aluminum foil and bake at 350 for 25 minutes. Uncover beef crust and drain drippings. Sprinkle the bottom of baked crust with 1/2 cup cheese and bake uncovered for 3 minutes. Add your favorite toppings, for example: shredded lettuce, chopped tomatoes, sour cream, onions, olives, salsa, etc. For an Italian flair sprinkle unbaked crust with 1/4 cup each: chopped green peppers and onions. Bake crust as directed above, and afterwards cover with 1/3 cup tomato sauce, 4 oz. can sliced mushrooms, and 1 cup shredded mozzarella cheese. Bake uncovered an additional 5 minutes or until cheese is melted.

submitted by Linda Storm

CHEESEBURGER CASSEROLE

Troy Storm '97

1-1/2 lb Ground Beef
1/4 cup Green Peppers, chopped
(or small can diced Green Chilies)
8 oz can Tomato Sauce
1/2 tsp Garlic Salt
1 (8 oz) can Flaky or Country Style Biscuits
1/2 cup Onion, chopped
2 tsp Chili Powder
1 Egg
1/2 cup Sour Cream
1-1/2 cup Cheddar Cheese, shredded

In a large skillet brown beef with onion and pepper. Drain. Stir in tomato sauce, chili powder and garlic salt. Simmer. Separate biscuits and pull apart into 2 layers. Press 10 pieces over the bottom of an ungreased 9" square pan. Combine 1/2 cup cheese, sour cream, and egg. Mix well. Remove meat mixture from heat; stir in sour cream mixture and spoon over biscuit layer. Arrange remaining biscuit layers on top of meat mixture. Sprinkle with remaining cheese. Bake at 375 for 25-30 minutes.

submitted by Linda Storm

HOT CHICKEN SALAD

Troy Storm '97

1 can (10 oz) Cream of Chicken soup
1/4 tsp Pepper
3 Tbs Lemon Juice
1 cup Celery, chopped or 1/4 tsp seeds
3 cups Chicken, cooked & diced
2 cups crushed Potato Chips
3/4 cup Salad Dressing or Mayonnaise
1/2 tsp Salt
1 medium Onion, chopped or 2 tsp dried
1 can (8 oz) sliced Water Chestnuts
6 hardboiled Eggs

Blend everything except eggs and chips. Lightly butter oblong baking dish. Put half of the chicken mixture in dish. Cover with egg slices. Cover egg with rest of chicken mixture. Bake at 450 for 20 minutes. Cover with chips. Bake for 5 more minutes.

submitted by Audrey Storm

BRASSY BLACK BEANS

Tyler Rusin '99

1 lb dried Black Beans
1 Bay Leaf
1 Onion, chopped
1 Bell Pepper, chopped
3 cloves Garlic, minced
1/2 cup Vegetable Oil
1/2 cup Tomato Sauce
1 tsp Ground Cumin
1 tsp Sugar
1/3 cup Dry Sherry
Salt and Pepper to taste

Soak beans in water 3 to 4 hours; drain. Cover beans with water, add bay leaf, and simmer, covered, for 2 to 3 hours. Saute onion, bell pepper and garlic in oil until they are tender. Add onion mixture and all remaining ingredients to beans. Correct the seasoning and simmer, uncovered, for 30 to 45 minutes or until thick. Serves 12 and freezes well.

HEAVENLY SECRET CHEESE CAKES

Ethan Johnson '00

1-1/2 lb Cream Cheese
1 stick Butter
3 large Eggs
Graham Crackers, 2 cello pkgs, crushed
1-1/2 lb Sour Cream
1-1/2 cup Sugar
1 Tbs Vanilla

Let cream cheese, sour cream, eggs and butter reach room temperature. Cream sugar and cream cheese until fluffy. Blend in sour cream. Add eggs one at a time. Mix for about one minute each egg. Add vanilla and beat for another 2-3 minutes. Put your graham cracker crust in bottom of spring form pan. Pour batter over crust and bake for 1 hour. After baking, leave oven door ajar for 2 hours. Refrigerate for 1 day to greatly enhance the taste! Gabriel told us not to tell, but it's just TOO GOOD to keep this a secret!!

Tasty Tuba Tunes

TEXAS SHEET CAKE

Aaron Smith '97

2 cups Sugar
2 cups sifted Flour
1 cup Water
1 cup Margarine
1/4 cup Baking Cocoa
2 Eggs
1 tsp. Vanilla Extract
1 tsp. Cinnamon
1 tsp. Baking Soda
1/2 cup Buttermilk

Mix sugar and flour in bowl. Combine water, margarine and cocoa in saucepan. Bring to a boil. Stir into sugar mixture. Add buttermilk, eggs, vanilla, baking soda and cinnamon; mix well. Spoon into greased 10" x 15" cake pan. Bake at 400 for 20 minutes.

ICING: 1/2 cup Margarine
6 Tbs. Milk
1 tsp. Vanilla Extract
1/4 cup Baking Cocoa
1 - 1lb. pkg. Confectioners Sugar
1 cup chopped Pecans

Combine margarine, cocoa and milk in saucepan. Bring to a boil. Remove from heat. Stir in sugar, vanilla and pecans. Pour over hot cake. Yield: 24 servings.
Approx. per serving: Cal. 337; Prot. 3 g; Carbo. 49 g; Fiber 1 g; T Fat 16 g; 41% calories from fat. Chol 19 mg; Sodium 182 mg.

submitted by Patty Smith

TANGY CHICKEN TETRAZZINI

Aaron Smith '97

2 Tbs. Margarine
3 Tbs. Flour
1 can Condensed Chicken Broth
1 cup Half & Half
2 cups chopped Chicken
1 (2-1/2 oz.) jar sliced Mushrooms
2 Tbs. chopped Pimento
1 pkg. Tangy Italian Style Spaghetti Dinner
2 well beaten Eggs
1 (6 oz.) pkg. Natural Low-Moisture Part Skim Mozzarella Cheese slices

Melt margarine in saucepan over low heat. Blend in flour and herb spice mix from the dinner. Gradually add broth and half & half. Cook, stirring constantly until thickened. Add chicken, mushrooms and pimento and heat. Set this chicken mixture aside. Heat oven to 350. Prepare spaghetti as directed on package. Add eggs and parmesan cheese from the dinner. Cut mozzarella cheese into triangles . Layer 1/2 of spaghetti mixture and mozzarella in a 9" pie pan. Repeat layers. Bake for 10 minutes. Cut into wedges. Serve with chicken mixture. Garnish as desired. Makes 6 servings.

submitted by Patty Smith

CHEESE SOUP

Aaron Smith '97

1/4 cup Butter
1/4 cup Flour
1-1/2 Tbs. Cornstarch
4 cups Milk at room temperature
1 lb. processed Cheese cut into pieces (Old English)
White Pepper to taste
dash of Cayenne Pepper (optional)
1/2 cup each - finely diced Onion, Celery & Carrots.
1/8 tsp. Baking Soda
4 cups Chicken Stock (broth)
1 tsp. Salt
1 Tbs. dried Parsley
dash of Paprika

Melt butter in heavy saucepan, saute vegetables until tender. Stir in flour and cornstarch. Cook until bubbly, or hot. Add stock and milk gradually, blending to a smooth sauce. Add soda and cheese pieces. Stir until thickened, but not too thick. Season with salt and pepper. Add parsley. Heat before serving in double boiler--do not boil. Serves 6-8.

submitted by Patty Smith

TRIPLE DECKER CORN

Aaron Smith '97

1 stick Butter, melted
1/8 tsp Garlic Powder (or 2 garlic buds)
1 can Whole Kernel Corn, drained
2 bunches Green Onions, chopped
1 can White Shoepeg Corn, drained
1 can Cream-Style Corn, not drained

Add chopped onions and garlic to melted butter. Saute only until the onion is tender. Add the cans of corn and simmer until hot.

CHOCOLATE CHEESE CAKE

Aaron Smith '97

CRUST: 1 cup Flour
1 stick Margarine
1 cup chopped nuts
Melt margarine, mix with flour and nuts. Press into 9" x 11" pie pan. Bake at 350 until golden brown. Let cool.
FILLING --
First Layer:
1 (8oz) pkg. Cream Cheese
1 cup Powdered Sugar
1 (9oz) container Cool Whip
Second Layer:
1 small pkg. Chocolate Instant Pudding
1 small pkg. Vanilla Instant Pudding
2 cups Milk
Mix First Layer ingredients and spread over cooled crust. Mix Second Layer ingredients and spread over first layer. Top with more Cool Whip and refrigerate.

submitted by Patty Smith

CARAMEL BUNDT ROLL

Andrew Butt '99

1 pkg (20-24) Frozen Dinner Rolls
1/2 cup chopped Pecans, Walnuts or Almonds
1/2 cup Brown Sugar
1 sm. pkg regular Pudding (not instant) (butterscotch, vanilla or chocolate)
6 Tbs Margarine
3/4 tsp Cinnamon

Lightly grease bundt pan. Sprinkle nuts on bottom. Put in rolls and sprinkle with dry pudding mix. Melt margarine; add brown sugar and cinnamon. Pour over rolls and let rise in oven overnight. Bake at 350 for 30 minutes

GOOD CUSTARD

Andrew Butt '99

3 whole Eggs
2 cup Milk
3/4 cup Sugar
1/2 tsp Nutmeg
1/2 tsp Vanilla
1 heaping Tbs Flour

Beat eggs until light and frothy. Mix sugar, flour and salt; add to eggs and beat well. Pour into unbaked pie shell, or baking dish, sprinkle top with more nutmeg. Bake in moderate oven - 325 until a silver knife inserted comes out clean. When baking in custard cups or baking dish, set in shallow pan surrounded with warm water. In custard cups less baking time is needed. This is a good custard that does not become watery if baked in a low to moderate oven.

Alumni Appetite Teasers

GRANDMA'S PUMPKIN STUFF — *Abbie Tittizer '95*

1 pkg. Yellow Cake Mix
3 cups Pumpkin Pie Mix
2/3 cup Milk
1 tsp Cinnamon
1/2 cup Margarine, melted
2 Eggs
1/2 cup Sugar

Reserve 1 cup of cake mix. Mix together the remaining cake mix and the margarine. Press into the bottom of a 9" x 13" pan. Mix the pumpkin, eggs, and milk together. Pour over the crust. Sprinkle the reserved cake mix, sugar, and cinnamon over the pumpkin mixture. Bake at 350 for 45-50 minutes. Serve with whipped cream.

submitted by Abbie Tittizer

EASY PEACH COBBLER — *Abbie Tittizer '95*

1/2 cup Margarine, melted
1 cup Sugar
1 cup Milk
1/2 cup Sugar
1 cup Flour
2 tsp Baking Powder
1 large can Sliced Peaches, drained
3 tsp Cinnamon

Pour melted margarine into 9" square pan. Mix together flour, 1 cup sugar, baking powder and milk. Batter should be lumpy. Pour over margarine. Cover batter with peaches. Sprinkle 1/2 cup sugar and cinnamon over the peaches. Bake at 350 for 45-50 minutes, until top is brown and bubbly. Serve hot with vanilla ice cream.

submitted by Abbie Tittizer

GRANDAD MAC'S NO-BAKE COOKIES — *Andy Bedford '94*

4 cups Sugar
1 cup Milk
6 cups raw Oatmeal
2 tsp Vanilla
6 Tbs Cocoa
1 stick Oleo, soft
1 cup Peanut Butter
1 cup chopped Pecans

Mix together sugar and cocoa. Add milk gradually. Add oleo. Bring to a boil; continue to boil for 1-1/2 minutes exactly. Remove from heat and stir in remaining ingredients. Mix well and drop from spoon onto wax paper. Cool as long as possible.

submitted by Grandad McFarland

CHOCOLATE OATMEAL BROWNIES

Kris Singleton '95

2 cups 3 Minute Brand Quick Oats
1 cup All Purpose Flour
2 tsp Baking Soda
1/2 cup Unsweetened Cocoa Powder
1 cup Butter or Margarine, softened
1 cup Peanut Butter
2/3 cup Granulated Sugar
2/3 cup Brown Sugar
2 Eggs
1/4 cup Milk
2 tsp Vanilla Extract
1/2 cup chopped Walnuts
1 cup Semi-Sweet Chocolate Chips
1 cup White Chocolate Chips, divided

In medium bowl, combine oats, flour, cocoa and baking soda. Set aside. In large mixing bowl, beat softened butter until creamy. Add sugars; beat until fluffy. Beat in eggs, milk and vanilla until well blended. Gradually add oat mixture and beat until blended. Stir in nuts, dark chocolate chips, and 1/2 cup white chocolate chips. Spread into a greased 9"x13" baking pan. Bake at 350 for 35-40 minutes until slightly firm (do not over bake). Let cool for 15 minutes. Melt 1/2 cup white chips (you may need to add 1-2 tsp melted butter to thin), drizzle over brownies. Cut into squares. Makes 20-24 brownies.

submitted by Ann Singleton

ANGEL BISCUITS

Kris Singleton '95

4 Tbs Yeast
20 cups Flour
4 cups Shortening
1 tsp Soda
1/2 cup Sugar
1/2 cup Warm Water
7 Tbs Baking Powder
8 cups Buttermilk
2 tsp Salt

Preheat oven to 400. Dissolve yeast in warm water. Sift dry ingredients and cut in the shortening. Add buttermilk and yeast mixture. Knead lightly, roll and cut. Do not let rise. May be made and panned the day before. Keep refrigerated. Makes 100 biscuits.

submitted by Ann Singleton

LEGATO LASAGNA — *Andy Bedford* '94

9 Lasagna Noodles
1 clove Garlic, minced
1 pkg (10 oz) frozen, chopped Broccoli
1 container (15-16 oz) Ricotta Cheese
1 cup shredded Mozzarella Cheese
2 cans (8 oz each) Tomato Sauce
1 tsp fresh Oregano
1 cup shredded Carrots
1/4 cup grated Parmesan Cheese

Cook lasagna noodles according package directions. While noodles are cooking, preheat oven to 350. Spray Pam in a 13"x9" baking dish; set aside. In a small bowl, combine the tomato sauce, garlic, and oregano. Mix well. In a medium bowl, combine thawed, squeezed, broccoli, carrot, ricotta, and Parmesan. Mix well. Drain noodles. Spread 1/2 cup of tomato sauce in bottom of prepared pan. Place 3 noodles on top of tomato sauce. Spread half of broccoli mixture over noodles. Spoon 1/2 cup of tomato sauce over broccoli; place 3 noodles on top. Spread with remaining broccoli mixture; top with 1/2 cup of tomato sauce. Top with remaining noodles and tomato sauce. Sprinkle mozzarella over top. Bake until bubbling, about 45 minutes. Place on a wire rack and cool for about 15 minutes, during which time you can make my special Garlic Bread which follows.

submitted by Kris Bedford

JAZZY GARLIC BREAD — *Andy Bedford* '94

2 small loaves of French Bread
2 Tbs Olive Oil
2 Tbs Parmesan Cheese
1 clove of Garlic
Italian Seasonings, fresh or dried
2 Tbs if fresh 2 tsp if dried, of each

In a small bowl combine seasonings and cheese. Suggested seasonings are: Marjoram, Thyme, and Parsley. Cut bread in diagonal slices. Halve the clove of garlic, and rub sides of bread with cut sides of the garlic. Brush with oil, sprinkle with herbs and bake until golden brown, or broil until browned.

BROCCOLI-CHEESE SOUP — *Andy Bedford* '94

1-1/2 lbs fresh Broccoli
2 cups Chicken Broth or Bouillon
3/4 tsp Salt
1/2 cup Cornstarch, mixed with 1 cup cold water
2 cups Milk
1 lb Velveeta cheese, cut into cubes
1/2 tsp Pepper

Steam broccoli until tender, or microwave on high 6 minutes per pound. Chop. Melt cheese in the broth in a large cooking pot. Add milk. Stir in cornstarch mixture and cook until thickened. Stir frequently. Add broccoli. Makes ten 1 cup servings.

submitted by Kris Bedford

LEANDER-BLUE-BERRY COBBLER

Kris Singleton '95

1/2 cup Sugar
1/4 tsp ground Nutmeg
4-1/2 cups fresh Blueberries
3 Tbs Butter or Margarine
1/4 cup All Purpose Flour
1/4 tsp ground Cinnamon
1 Tbs Lemon Juice
Pastry for 9-inch pie

Combine sugar, flour, cinnamon and nutmeg. Add blueberries, stirring until coated. Spoon mixture into an 8-inch square baking dish. Sprinkle with lemon juice and dot with butter. Roll pastry out on a lightly floured surface into an 8-inch square; place over blueberries, sealing edges to sides of dish. Cut slits in crust. Bake at 400 for 30 minutes or until golden brown. Yield: 6 servings.

submitted by Ann Singleton

E Z SAX FAVORITE CAKE

Kris Singleton '95

2 layer size Devil's Food Cake Mix
1 stick Margarine, melted
1 cup Nuts, chopped
2 Eggs
1 Egg
6 oz pkg Chocolate Chips
1 pkg Powdered Sugar
8 oz pkg Cream Cheese, softened

Mix cake mix with 1 egg and melted margarine. Pour into 9"x13" pan and top with chocolate chips and nuts. Mix powdered sugar with 2 eggs and cream cheese. Pour over cake mix mixture. Bake at 350 until bubbly.

submitted by Ann Singleton

SOUTH OF THE BORDER CASSEROLE

Kris Singleton '95

1/2 cup chopped Onion
2 Tbs Flour
1/2 cup Water
1 lb Smoked Sausage, thinly sliced
1/2 cup shredded Cheddar Cheese
1 Tbs Margarine
1 (8oz) can Tomato Sauce
1 envelope Taco Seasoning Mix
2 cups (4 oz) Corn Chips
3/4 cup shredded Lettuce

Saute onion in butter. Blend in flour. Gradually add tomato sauce, water and taco mix; stirring until smooth. Cook, stirring constantly, until thickened. Stir in sausage. Spoon into a greased oven-proof glass casserole dish. Bake at 350 for 15 to 20 minutes. Remove from oven. Cover with corn chips; sprinkle with cheese. Continue baking until cheese melts, about 1 minute. Sprinkle lettuce around edge of casserole. Serve.

PEPPERMINT POUND CAKE

Kris Singleton '95

1 cup Shortening
2 cups Sugar
4 large Eggs
1 tsp Adams Peppermint Extract
3/4 cup Buttermilk
1 Tbs Vinegar
1 tsp Adams Butter Flavoring
1/2 tsp Adams Red Color
1/2 tsp Salt
3 cups Flour, sifted
1 tsp Soda
1/4 cup Peppermint Candy, crushed

Preheat oven to 325. Cream shortening and sugar. Add eggs, one at a time. Mix well. Add extract, flavoring, and salt. Sift flour again and add alternately with buttermilk. Mix soda and vinegar in a small bowl, then add to the above mixture. Blend well. Fold in crushed candy. Pour batter into 9 or 10 inch stem pan that has been greased and dusted with flour. Drip food coloring onto batter and pull a spoon through to give the look of peppermint candy. Bake at 325 for about 1 hour and 10 minutes, or until a toothpick inserted into the center comes out clean. Do not over bake.

submitted by Ann Singleton

SWEET HARMONY SQUARES

Kris Singleton '95

1 (11-1/2 oz) pkg Nestle Milk Chocolate Morsels (2 cups)
1-1/2 cups Honey Graham Cereal
1 cup salted Peanuts

Melt over hot, but not boiling, water, Nestle Morsels; stir until smooth. Add cereal and peanuts; stir until well blended. Press into foil-lined 8-inch square pan. Chill until firm. Cut into 1-inch squares. Makes 64 pieces.

submitted by Ann Singleton

BUTTERSCOTCH NUT CRUNCHIES

Kris Singleton '95

1-2/3 cups Granola Cereal
1 cup chopped nuts
1/2 cup chopped dried Apricots
2 Tbs Butter
1 pkg (6 oz) Butterscotch morsels
1/3 cup Corn Syrup

In large bowl, combine cereal, nuts and apricots; set aside. In small saucepan, combine corn syrup and butter. Cook over moderate heat, until butter melts. Remove from heat. Add butterscotch morsels; stir until melted and mixture is smooth. Pour over cereal mixture; mix well. Press into foil-lined 9-inch square pan. Chill until firm. Cut into squares. Makes 81 if they are about 1-inch square.

SOUTHWESTERN ROLL-UPS

Kris Singleton '95

2 Tbs Salsa
1 clove Garlic
1 can (6oz) Refried Beans
1 Tbs chopped Cilantro
1 cup Cheddar Cheese
1-2 Jalapeno Peppers, seeded
2 Tbs chopped Onion
1/2 tsp ground Cumin
1 cup Chicken, cubed
10-12 soft Flour Tortillas, 6-inch

Place all ingredients except tortillas and 1/2 cup cheese, in a food processor and blend until smooth. Spread over tortillas. Roll up and place seam side down in a baking dish. Bake at 350 for 20 minutes, or until heated thoroughly. Sprinkle with rest of cheese and let stand until melted.

submitted by Ann Singleton

COCONUT SNACKS

Kris Singleton '95

1 cup Creamy Peanut Butter
1/2 cup Instant Nonfat Dry Milk Powder
1 cup Chocolate Chips
1 cup Confectioner's Sugar
4 Tbs Water
1-1/2 cups Flaked Coconut

Combine peanut butter, sugar, milk powder and water. Fold in chocolate chips. Form into balls and roll in coconut flakes.

submitted by Ann Singleton

CHERRY OATMEAL CRISP

Kris Singleton '95

1 (2 lb) can Cherry Pie Filling
3/4 cup Flour
1/2 tsp Cinnamon
1/4 tsp Salt
3/4 cup Brown Sugar
3/4 cup Oats
4 tsp Nutmeg
1/2 cup Margarine

Combine all ingredients. Spread in a 9" square pan. Bake for 35-40 minutes at 375.

submitted by Ann Singleton

MARACA TACO PIE

Kris Singleton '95

1 lb Ground Beef
1/2 cup chopped Onion
1 envelope Taco Seasoning
1 can (4oz) Green Chilies, chopped and drained
3/4 cup Bisquick Baking Mix
3 Eggs
2 Tomatoes, sliced
1 cup shredded Monterey Jack Cheese
1-1/4 cups Milk

Heat oven to 400. Grease a pie pan-10"x1-1/2". Cook beef and onion until brown; drain. Stir in seasoning mix. Spread in pie pan and top with chilies. Beat milk, baking mix and eggs until smooth. Pour over meat mixture in pie pan. Bake for 25 minutes. Top with tomatoes and cheese. Bake until knife inserted in center comes out clean, 8-10 minutes. Cool 5 minutes. Serve with sour cream, chopped tomatoes, black olives, shredded lettuce and more cheese. Serves 6-8.

submitted by Ann Singleton

MARIACHI TREATS-Mini Mexican Pizzas

Andy Bedford '94

1 Bag Round Corn Tortilla Chips
4 Green Onions, chopped
1 bunch fresh Broccoli flowerets
1 cloves Garlic, minced
1 cup chopped Tomatoes
1 Tbs Cornstarch
1 can Campbell's Nacho Cheese Soup
1 small can Black Olives
1 tsp Canola Oil
2 cups Mozzarella Cheese, shredded
1/2 cup Red & Green Bell Pepper, chopped
1/4 tsp dried Italian Seasoning

In skillet saute onion and garlic in oil. Add cornstarch and soup gradually. Top tortilla chips with a teaspoon of cheese mixture and then with small amounts of the other ingredients and toast in broiler or toaster oven.

submitted by Kris Bedford

CHERRIES JUBILEE FRUIT SALAD

Trevor Eggleston '95

2 (16 oz) cans Cherries, pitted, dark, sweet & cut in halves
1-1/2 cups Pecans, chopped
4 (3 oz) pkgs Black Cherry Gelatin
3 cups Boiling Water
2 (8 oz) pkgs Cream Cheese, cut into small pieces

Drain cherries and reserve the liquid. Add water to the cherry liquid to make 4 cups and set aside. In a large bowl, combine boiling water and gelatin, stir to dissolve all the gelatin completely. When cutting the cream cheese into small pieces, I have started using a cookie press, pressing the cream cheese through a flower plate that has 3/8 inch holes. I dip a knife into the hot gelatin, press about 3/8" of cream cheese out, cut it off into the gelatin mixture, and repeat until all the cream cheese is in the gelatin. You may find a better way,but this worked much better than cutting the cream cheese with a knife into little pieces. Add the cherries and pecans, and the 4 cups of reserved cherry liquid/water. This makes a large batch that will easily serve 10. My family always wants some leftover to eat later. If you are in a hurry, add ice to the cherry liquid and some water until the measure is 4 cups. This will shorten the setting time. About an hour after the salad has been in the refrigerator, stir the salad to mix all ingredients, or the cream cheese and nuts will float to the top. The original recipe called for 1 can of cherries and 1 can of pear halves, plus 1/2 cup sherry. I eliminated the sherry since I almost never have any around, and made it an all-cherry salad. You can use the basic recipe however and put any combination of canned fruits and gelatin that you wish. The recipe is extremely forgiving.

submitted by Fran Eggleston

ERIN'S ARTICHOKE DIP

Trevor Eggleston '95

2/3 cup Cardini's Original Caesar Dressing
1/3 cup Sour Cream
1/3 cup Parmesan, grated (or more)
1 cup Tomato, diced, fresh
1/3 cup Mayonnaise
2/3 cup Swiss Cheese, shredded
1 (14 oz) can Artichoke Hearts, drained

Mix all ingredients. You can either bake it at 350 for about 30-35 minutes or until the cheeses are thoroughly melted and you can mix it all well, or you can put everything into a hot pot or chaffing dish for about 45 minutes. Serve hot with bread or crackers.
*This recipe has been handed around many times because it is simply too good for words. If you like artichokes, this is to die for! I don't know who Erin is, but we thank her for this recipe. It is best served with thin slices of French Bread or any of your favorite breads.

submitted by Fran Eggleston

HAM ROLLS

Trevor Eggleston '95

8 slices of Ham, get Deli 1/8" thick
1 (8 oz) pkg Cream Cheese
8 Green Onions
Worcestershire Sauce

Soften cream cheese, and blend 1-2 tsp worcestershire sauce thoroughly. Clean and trim green onions to the same length as the rectangular ham slices. Pat each slice of ham on a paper towel to remove excess moisture. Spread a layer of cream cheese mixture completely over the ham slice, all the way to each edge. Put a green onion on one edge, and roll the ham slice around the onion. Chill for 1-2 hours, then slice in approx. 1/2" slices. They are very good, easy to make and look very attractive.

submitted by Fran Eggleston

CHICKEN WINGS

Trevor Eggleston '95

4 lbs Chicken Wings (no tips)
1 cup Peanut, Canola or Olive Oil
1/2 cup Worcestershire Sauce
1/2 tsp Powdered Ginger, optional
1 cup Soy Sauce
1 head of fresh Garlic, peeled & minced fine
or 1 Tbs Garlic Powder
1/2 cup Lemon Juice

Place chicken wings and the above ingredients in a zip-lock bag. Place in refrigerator and allow to marinate for at least 2 hours or overnight. Place on a rack in a pan and roast at 400 for 1 hour or until nicely browned. Can also be done on the grill.

submitted by Fran Eggleston

PLAY DOUGH

Trevor Eggleston '95

This non-toxic dough can be used for kids to play with like clay or play dough mixtures, but it can also be used for making dioramas, class projects, Christmas ornaments, etc. If kept in a zip-lock bag, it will stay soft and pliable for a long time. One can add food coloring to the dough to color, or wait until item made has hardened, then paint with tempera paints.

4 cups flour
2 cups water
2 cups salt

Mix flour and salt together, then add 1-1/2 cups of the water and work the dough by kneading it together. Kids love this part as they can really get their hands into it! Add the remaining water as needed to achieve the consistency you want. Keep dough covered with a damp cloth or in a plastic bag when not in use as it will dry out.

submitted by Fran Eggleston

SEASONED GREEN BEANS

Trevor Eggleston '95

1/2-3/4 lb Bacon, cut in 1/2" pieces
4 cans Green Beans
1/2 cup slivered Almonds
3 large cloves Garlic, peeled & minced
or 1/2 tsp Garlic Powder

Fry bacon until crisp. Drain all but about 4 Tbs of fat from skillet. Saute the garlic in this. Keep heat low - if garlic burns it gets bitter. Add almonds and saute them briefly, but be careful - they burn very quickly. Drain most of the liquid from the beans and add to the skillet. Toss the beans with contents of skillet and bacon pieces, cover and reduce heat. Steam until the beans are heated thoroughly. Serve. This can also be done in the microwave. Place beans in a dish, pour bacon fat, garlic and almonds over the beans, toss lightly with bacon pieces and microwave on high for about 3 minutes. Not good for the cholesterol levels but tastes terrific!

submitted by Fran Eggleston

SALMON BALL

Trevor Eggleston '95

1 large can Red Alaskan Salmon
(do not use Pink Salmon)
2 Tbs Green Onions, finely chopped
1/4 tsp Liquid Smoke (this is the Secret)
1/3 cup Pecans, chopped
1 (8 oz) pkg Cream Cheese, softened
1 Tbs Lemon Juice
2 Tbs Prepared Horseradish, vary to taste
Dash of Cayenne Pepper

Drain and debone the salmon. Mix with other ingredients except pecans. Chill the mixture for about 1 hour, then shape into a ball and roll in the chopped pecans to coat. Serve with crackers or breads.

submitted by Fran Eggleston

SUMMER SNOWBALLS

Trevor Eggleston '95

1 box (7-1/4 oz) Vanilla Wafers, crushed
1/4 cup Butter
1/2 cup Orange Juice
1-1/4 cup Pecans, chopped
2/3 cup Powdered Sugar
2 cups Shredded Coconut

Combine crushed wafers and pecans; set aside. Melt butter, sugar and orange juice. Add to wafers and nuts. Stir until combined. Form into 1 inch balls and roll in coconut.

BEER BREAD

Trevor Eggleston '95

3 cups Self-rising Flour
1 Egg
2 Tbs Sugar
1 (12 oz) can Beer

Mix all ingredients and pour into a greased pan. Bake at 425 for 35-40 minutes. When the bread pulls away from the sides of the pan, it is done. Do not substitute regular flour. This is a fast, excellent substitute for yeast bread, and it smells and tastes wonderful!

submitted by Fran Eggleston

MEXICAN LASAGNA

Kris Singleton '95

1 lb Ground Beef
2 tsp dried Oregano
3/4 tsp Garlic Powder
2-1/2 cups Water
2 cups Sour Cream
1 cup Monterey Jack Cheese, shredded
1 can Refried Beans
1 tsp ground Cumin
12 uncooked Lasagna Noodles
2-1/2 cups Picante Sauce or Salsa
3/4 cup Green Onions, finely chopped
1 can (2.2 oz) Black Olives, sliced, drained

Combine beef, beans, oregano, cumin and garlic powder. Place four of the uncooked noodles in the bottom of a 13"x9"x2" pan. Spread half the beef mixture over the noodles. Top with four more noodles and the remaining beef mixture. Cover with remaining noodles. Combine water and picante sauce. Pour over all. Cover tightly with foil. Bake at 350 for 1-1/2 hours or until noodles are tender. Combine sour cream, onions and olives and spoon over casserole; top with cheese. Bake, uncovered, until cheese is melted. Yield: 12 servings.

submitted by Ann Singleton

GUILT-FREE FETTUCCINE

Andy Bedford '94

1 (14-1/2 oz) can Chicken Broth
1/4 tsp Garlic Powder
1/3 cup Plain Yogurt
3 Tbs Parsley, fresh, chopped
1/4 cup All-Purpose Flour
1/4 tsp Pepper, fresh ground
3/4 lb Fettuccine, cooked, drained
6 Tbs Parmesan Cheese, grated, divided

In medium saucepan, gradually mix flour into broth; add garlic powder and pepper. Stir until smooth. Over medium heat, cook until mixture boils and thickens, stirring constantly. Remove from heat. Stir in yogurt. Pour over and toss with hot pasta and 4 Tbs cheese. Sprinkle with parsley and remaining cheese. Serve.

submitted by Kris Bedford

GOLDEN PEANUT BUTTER FUDGE

Carey Kirkpatrick '96

3 cups Granulated Sugar
2 Tbs Light Corn Syrup
1-1/2 cups Half & Half or
Light Cream
1 (18 oz) jar Chunky Peanut Butter
1 lb Light Brown Sugar
(2-1/2 cups packed)
2 Tbs Butter or Margarine
1 tsp Cream of Tartar
2 tsp Vanilla

Combine all ingredients except: butter, peanut butter and vanilla. Stir Well. Bring to a boil over medium heat without stirring. Insert a candy thermometer; reduce heat to low and continue to cook, without stirring, to 240 degrees (approx. 20 min.). (If not using the thermometer, be sure to use cold water to test - soft ball - mixture can be gathered into a soft ball in cold water with fingers). Remove from heat and add peanut butter, butter and vanilla. DO NOT STIR. Allow to sit 10 minutes to cool slightly. Beat with a wood or plastic spoon until fudge begins to firm up (maybe 3 minutes). Press into prepared pan - 9"x9"x2" buttered - and allow to cool completely. Cut into 1" squares. The fudge begins to dry out once it is cut, so keep it in an airtight container. Makes about 4-1/2 pounds.
**Use a heavy saucepan for this.

submitted by Jo Kirkpatrick

CHICKEN CONSOMME

Carey Kirkpatrick '96

6 Chicken Breasts, halved or
6 Chicken Thighs
1/2 cup Margarine
1 can full of Light Wine
(use beef consomme can)
1 Tbs Parsley
1 tsp Thyme
1 can Beef consomme
Rice (as in, serve over)

In roaster size pan, melt margarine. Season & flour the chicken. Brown in the margarine. Add the consomme, wine and spices. Cover and simmer until chicken is tender, about 45 minutes. Serve over rice with the sauce. Just needs a salad and hot bread to make a meal.

submitted by Jo Kirkpatrick

UP BEAT COOKIES — *Carey Kirkpatrick '96*

1 cup Butter
(1/2 cup Bluebonnet 1/2 cup Crisco)
2 tsp Vanilla
2/3 cup Cocoa
1/2 tsp Salt
1-1/2 cup Sugar
2 Eggs
2 cups Flour
3/4 tsp Soda
12 oz (2 cups) Peanut Butter Chips

Preheat oven to 350. Cream shortening/oleo, sugar; add eggs, blend. Add dry ingredients and mix well. Stir in chips. For giant cookies, use a 1/3 cup measuring cup to shape some dough for each cookie. (Cook only same-size cookies together on 1 pan so all will be similar in done-ness.) Leave space between cookies for expansion. Cook on ungreased cookie sheet, for 8-10 minutes. Since toasting is not visible, cookies are done when edges are set. Be sure not to overcook. These keep well in air tight containers, and freeze too. (If you can resist them long enough to pack them).

submitted by Jo Kirkpatrick

PEANUT BUTTER/WHEAT GERM MUFFINS *Carey Kirkpatrick '96*

2/3 cup Biscuit Mix
1/3 cup Wheat Germ
1/3 cup Water
1 tsp Vanilla
1/2 cup Sugar
1 Egg
2 Tbs Peanut Butter

Mix egg, water, vanilla, peanut butter, add dry ingredients and mix, just until all is moist. Spoon into 6 paper muffin cups in a muffin pan; about 2/3 full. Cook for 20-25 minutes until brown. Test with knife for doneness.

submitted by Jo Kirkpatrick

PRALINES — *Carey Kirkpatrick '96*

2 cups Sugar
1 can Evaporated Milk
2 cups Pecan Halves, toasted
3/4 tsp Soda
1-1/2 Tbs Butter
1 tsp Vanilla

In deep, heavy 3 quart saucepan, combine sugar and soda. Mix with wood spoon. Stir in milk. Carefully bring to boil over medium heat. Stir occasionally. Reduce heat; cook and stir until mixture reaches soft ball stage. Use candy thermometer <u>AND</u> test with cold water. Remove from heat, add butter and pecans. Beat until thick (2-3 min). Drop from metal spoon onto waxed paper. If mixture sets in pan, add a drop or two of hot water and stir. Makes 24-30 patties 2-1/2".

submitted by Jo Kirkpatrick

PEANUT BRITTLE

Carey Kirkpatrick '96

2 cups Sugar
1 cup Karo, Light
1/2 cup Water
2 tsp Soda
1 tsp Vanilla
1/2 tsp Salt
2 Tbs Butter
2 cups Raw Peanuts

Cook sugar, karo, water in heavy saucepan until it "spins". (Lift metal spoon above pan after stirring hot mixture. As the liquid drops off a fine thread will form after the first drop or two-it appears glass-like and straight-brittle-this is "spins".) Add the peanuts and cook until nuts are roasted (aroma) and mixture is slightly gold color. Stir to prevent scorching. Remove from heat, add butter, salt and vanilla. Stir until mixed. Add soda, stir only until all soda is mixed. Mixture begins to bubble. Immediately pour onto greased cookie sheet or jelly roll pan, being careful not to reduce bubbles and allow to cool before breaking. Store in airtight containers. Candy gets sticky if container is opened frequently.

submitted by Jo Kirkpatrick

CHOCOLATE PARFAIT

Carey Kirkpatrick '96

2 cups Sugar
5 Tbs Cocoa
5 Eggs, well beaten, Yolks only
2 Tbs Oleo
6 Tbs Flour
4 cups Milk
2 tsp Vanilla
1/8 tsp Salt

Mix sugar, flour, cocoa, and salt in heavy saucepan; add milk, and mix. Bring to a boil over medium heat. Boil until thick. Remove from heat. Separate yolks from egg whites. Beat yolks well in a small bowl. Add 1 large spoonful of hot mixture to yolks, while stirring constantly. Continue to add hot mixture spoonfuls until egg mixture is chocolate color and heated. Add yolk mixture to pan-stirring constantly. Return pan to heat, bring to a boil again and cook until mixture is very thick. Remove from heat and add vanilla and oleo. Pour into parfait glasses. Makes 7 parfaits. Serve chilled.

submitted by Jo Kirkpatrick

RED VELVET CAKE

Carey Kirkpatrick '96

1/2 cup Shortening
1-1/2 cup Sugar
2 Eggs
2 oz Red Food Coloring
2 oz Cocoa
2-1/4 cup plain Flour
1 tsp Vanilla
1 cup Buttermilk
1 Tbs Vinegar
1 box Fluffy White Frosting
1 can Cream Cheese Frosting
1 tsp Soda
1 scant tsp Salt
1 tsp Butter Flavoring

Cream shortening and sugar, add eggs. Pour the red coloring into a small bowl, add cocoa. Mix well. Add to first mixture, mix well--be sure to scrape cocoa/red color dish well into mixture. Add dry ingredients and mix well, when mixture is stiff, add buttermilk alternate with dry ingredients. Add vinegar; mix well. Add flavorings and mix well again. Pour into 3 cake pans of 8" round, which have been greased AND floured, with the bottoms also waxed papered. Place in preheated oven at 350 and bake until done. Check after 25 minutes. Cool thoroughly and remove from pans before frosting. Use can frosting between layers first. Prepare fluffy frosting per box instructions and use on outside of cake only. Do sides then the top last. Sounds goofy, but try it.

submitted by Jo Kirkpatrick

PET COOKIES (Not for humans)

Carey Kirkpatrick '96

1-1/2 cup Water
1/2 cup Canola Oil
2 medium Eggs
5 Tbs Peanut Butter
2 Tbs Real Vanilla
1-1/2 cups Whole Wheat Flour
1/2 cup Unbleached Flour
1/2 cup Cornmeal
1-1/2 cup Rolled Oats

Mix all wet ingredients. Add all dry ingredients, mix until mixture forms a ball. Roll out on waxed paper and cut out shapes. Pretzel shapes work. Place on an ungreased cookie sheet. Cook at 400 for 20 minutes. They should be firm and slightly toasted. Store cooled goodies in an air tight container.
*Our Dusty would do anything to get one of these - I think they kept his memory very sharp and also improved his alertness. He learned the word "goodie" and was always anxious to learn new ways to get one. They are powerful training aids. These treats easily create a lifelong addiction--use them wisely and keep a constant supply.

submitted by JoKirkpatrick

SQUASH BAKE

Laura Teinert '96

2 cups Yellow Squash, steamed
6 Tbs Margarine
1 cup Milk
1/2 tsp Pepper
2 cups Ritz Crackers, crushed, divided
1 Tbs Onion, chopped
2 Eggs
1/2 tsp Salt
1 cup Cheese, grated

Combine squash and onion, mashing slightly. Melt margarine. Combine eggs, milk, salt, pepper and cheese. Mix all ingredients, reserving 1/3 cup crumbs to sprinkle on top. Bake uncovered at 375 for 40 minutes.

submitted by Laura Teinert

OVERNIGHT LAYERED GREEN SALAD

Laura Teinert '96

1 medium head Lettuce, finely shredded
1/2 cup Green Onions, sliced
1 can Water Chestnuts, sliced
1 (10 oz) pkg Peas, frozen, uncooked
1-1/2 to 2 cups Mayonnaise
2 tsp Sugar
1 tsp Seasoned Salt
1/4 tsp Garlic Powder
1/2 cup Parmesan Cheese
3 Eggs, hard boiled & chopped
1/2 lb Bacon, cooked, drained & crumbled
Cherry Tomatoes or Tomato wedges

Place lettuce in a 9" x 13" glass casserole dish. Sprinkle onions, chestnuts, and peas on top and seal with mayonnaise. Sprinkle top with seasonings and cheese. Cover and chill over night or 24 hours before serving. Sprinkle with eggs and bacon. Garnish with tomatoes.

submitted by Grandmother Elsie Teinert

PEEK-A-BOO COOKIES

Laura Teinert '96

1 cup Flour, sifted
1/4 cup Sugar
1/2 cup Butter
1-1/2 tsp Vanilla
1/4 tsp Salt
1 cup Milk
4 Eggs
Semi-Sweet Chocolate Chips

Sift together flour, salt and sugar. In a saucepan measure milk and butter, then heat just to boiling point. Add dry ingredients all at once stirring constantly. Cook until mixture leaves sides of pan in a smooth, compact ball, stirring vigorously. Remove from heat. Blend in eggs one at a time, beating vigorously after each, until mixture is smooth again. Add vanilla and mix well. Drop dough by half teaspoonfuls, 2 inches apart, on ungreased baking sheets. Place 2 chips on each cookie. Then cover bits with 1 teaspoon of dough. Bake in moderate oven--375--for 15 to 20 minutes. Sprinkle with confectioner's sugar if desired. Cool. Makes about 4-1/2 dozen. **NOTE: Because of the eggs, these cookies do not keep. They must be eaten within a few hours, or frozen immediately and eaten within a few hours of thawing. Even refrigeration does not prevent mold from forming on these cookies. They are delightful, not too sweet treat that won't last long anyway, if there are just a few eaters in the house.

submitted by Grandmother Edna Kasper

MACARONI LYONNAISE

Kelly Quigley '94

6 slices Bacon, cut into small pieces
2 small Onions, chopped
8 oz Elbow Macaroni, cooked & drained
1 green Bell Pepper, cut in strips
1 small jar Pimento, diced
Salt, Pepper & Parmesan cheese to taste

Saute bacon until crisp, add bell pepper strips and onion. Cook over low heat until vegetables are tender but not brown. Stir in pimento and cooked macaroni, toss and season with salt, pepper and parmesan to taste.

TINY PECAN PIES — *Kelly Quigley '94*

CRUST:
1 - 3 oz pkg Cream Cheese
1 cup sifted Flour
1/2 cup Butter or Margarine

Let cream cheese and butter soften to room temperature; blend, and stir in flour. Chill for about 1 hour. Shape into 2 dozen 1-inch balls; place in tiny ungreased 1-3/4" muffin cups. Press dough into bottom and sides.

FILLING:
1 Egg
1 Tbs Butter or Margarine, softened
2/3 cup Pecans, coarsely broken
3/4 cup Brown Sugar
1 tsp Vanilla
dash of Salt

Beat together until smooth everything except pecans. Divide half the pecans among pastry-lined cups. Add filling and top with rest of pecans. Bake at 325 for approx 25 minutes. Cool completely before removing from muffin tins.

COOK WHILE YOU SLEEP COOKIES — *Erica Kessler '96*

2 Egg Whites
1/4 tsp Cream of Tartar
1/4 tsp Vanilla
1 cup Mint Chocolate Chips
Pinch of Salt
2/3 cup Sugar
1 cup Nuts, chopped (optional)

Preheat oven to 350. With electric mixer, beat egg whites until foamy; add salt and cream of tartar, beat until stiff. Add sugar 2 Tbs at a time, beating well after each addition. Stir in vanilla, nuts and chips. Drop by teaspoonful onto cookie sheet covered with foil. Put in oven, turn off heat immediately. Do not open for 8 hours. Makes 40-50 cookies.

submitted by Susan Kessler

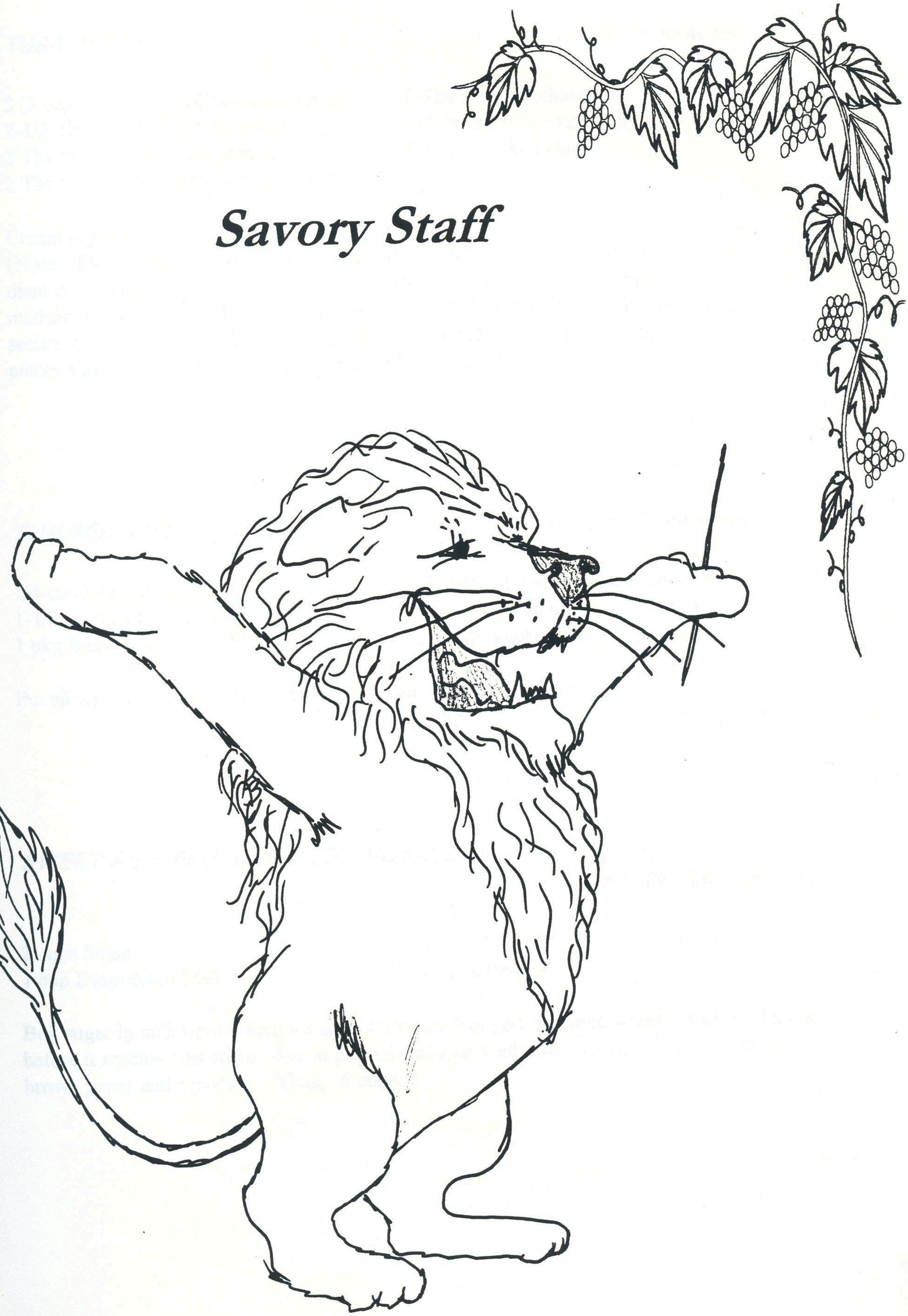
BEAN DIP — *Erica Kessler '96*

1 can Refried Beans
1 pkg Taco Seasoning
8 oz Sour Cream
grated Cheese

Mix beans, sour cream and taco seasoning in a flat baking dish. Grate cheese over top. Bake at 350 until bubbly (about 15 minutes).

submitted by Susan Kessler

Savory Staff



TUBA TUBES

Amanda Drinkwater

2 (3 oz) pkgs. Cream Cheese, softened
2-1/2 Tbs Italian Salad Dressing
2 Tbs Salad Olives, chopped--or
2 Tbs ripe Olives, pitted and chopped
2 Tbs Sweet Pickle Relish
1/2 tsp fresh Horseradish (or to taste)
8 slices cooked Ham

Cream together cheese and salad dressing, then stir in olives, relish and horseradish. (Note: The strength of horseradish diminishes with age, so the amount of this ingredient could vary. Check expiration date on the jar you use.) Spread cream cheese mixture on each slice of ham (about 1 to 2 Tbs). Roll tightly in jelly-roll fashion and secure with a toothpick. Chill several hours. Just before serving, cut each roll into 3 pieces and secure each with a toothpick. Yield: 2 dozen.

SUMMER BAND SMOOTHIE

Amanda Drinkwater

1/4 cup Non-fat Yogurt
1-1/2 oz Banana, peeled and sliced
1 pkg Sugar Substitute
1/4 cup canned crushed Pineapple, drained (in its own juice)
1/4 cup cracked ice

Put all ingredients into a blender until smooth. Serves 1

SWEET AS A FLUTE PLAYER SUGARED PECANS

Amanda Drinkwater

2 cups Sugar
1 cup Evaporated Milk
1 tsp Vanilla
6 cups Pecans

Boil sugar in milk until it forms a soft ball when dropped into cold water. Add vanilla just before it reaches this stage. Stir in pecans and coat well. Spoon onto waxed paper or brown paper and separate. Yield: 6 cups.

GOOF BALLS — *Amanda Drinkwater*

(Dedicated to the LHS Trombone Section)

1 (14oz) can sweetened Condensed Milk
1 (16oz) box Powdered Sugar
1 (14oz) pkg flaked Coconut
2 cups chopped Pecans
20 (1oz) squares Semi-Sweet Chocolate
1 Tbs solid Vegetable shortening

In a large bowl, combine milk, sugar, coconut and pecans. Work together with hands or spoon until well-blended. Cover and refrigerate for 3 hours. Roll into balls, using about 1 teaspoon for each. Place balls on a cookie sheet, cover and refrigerate 8 hours or longer. Line a cookie sheet with waxed paper. Melt chocolate and shortening in the top of a double boiler over simmering water. Remove from heat. Using a toothpick or 2-tined fork, dip each ball in chocolate, drain excess, and place on waxed paper-covered cookie sheet. Chill. Will keep indefinitely in refrigerator, well-sealed.

WESTLAKE FESTIVAL MILLIONAIRES — *Amanda Drinkwater*

1 (12 oz) pkg Caramels
2 tsp Margarine
2 tsp Water
3 cups whole Pecans
1 (8 oz) Chocolate Bar
1/2 block Paraffin

Melt caramels, margarine and water in heavy pan or top of double boiler. Add pecans and stir until pecans are coated. Drop by small spoonfuls on waxed paper. Melt the chocolate bar and paraffin and dip each candy into chocolate mixture. Place on waxed paper until cool. Store in airtight container. Makes 2-1/2 dozen.

FLAM-A-DIDDLE FLAMBE — *Amanda Drinkwater*

1-1/4 cup Bourbon
1/3 cup Lime juice
1/4 cup Dark Brown Sugar
1/2 cup Butter, melted
2 or 3 Beef Sirloin or Rib-eye Steaks, 1-1/2 inch thick

Combine 1 cup of the bourbon, lime juice and sugar, and marinate steaks in refrigerator for 1/2 hour on each side. Drain, reserving marinade, and place on prepared charcoal grill. Melt butter, add reserved marinade and baste steaks frequently, taking care to treat the edges. Meanwhile, warm remaining 1/4 cup bourbon. When steaks are done pour bourbon onto a warm platter, add steaks, and flame the bourbon. (Touch lighted match to the edge of the platter, tipping the edge.) Serve flaming. Serves 2-3.

NUTTY PEANUT (Miss) BUTTERCUPS — *Amanda Drinkwater*

1 (6 oz) pkg Chocolate Chips
1/2 cup Butter or Margarine, divided
1-1/2 cups crunchy Peanut Butter
1 cup plus 2 Tbs Brown Sugar
1-3/4 cups Powdered Sugar

Melt together chocolate and 1/4 cup butter or margarine. Set aside. Melt remaining butter and combine with peanut butter, brown sugar and powdered sugar, mixing together with hands. Press into a buttered 9" x 9" pan. Top with chocolate-butter mixture. Chill at least 30 minutes. Cut into small squares. Makes 3 dozen.

TUBA BELL STUFFERS — *Janet (Mrs. 'Mac') McKinley*

1 lb Sausage
3 cups Bisquick Baking Mix
8 oz Sharp Cheddar Cheese

Mix all ingredients together. Shape into balls. Place on cookie sheet and bake 15 or 20 minutes at 350. Serves 8 to 10.

submitted by Lauren McKinley
(Future Tuba Player)

KICK SPRING'S BROCCOLI-CORN BAKE — *Mrs. 'Mac'*

1 can (16 oz) Cream Style Corn
1 Egg, beaten
1 Tbs Onion, minced
1 pkg (10 oz) Broccoli, frozen, chopped
12 Saltine Crackers, crushed
2 Tbs Butter

Mix all ingredients and place in buttered casserole dish. Sprinkle cracker crumbs and melted butter over the top. Bake at 350 for 35-40 minutes. Serves 6.

submitted by Janet McKinley

TICKLIN' TIMBALES TACO SALAD — *Mrs. 'Mac'*

1 head of Lettuce
2 Green Onions, chopped
2 Tomatoes, cut up, minus seeds
1 large Avocado, cut up
1 cup Catalina French Dressing

1 lb Ground Sirloin
2 tsp Chili Powder
1 clove Garlic
Shredded Cheddar Cheese
1 bag Tortilla Chips, crushed

Brown sirloin, drain and rinse. Add crushed clove of garlic, chili powder, and 2 Tbs of water. Simmer for 10 minutes. In a large salad bowl, combine lettuce, onions, tomatoes, avocado and cheese. Toss well. Then add the meat and dressing. Last of all add crushed chips. Serve immediately. You must use more or less catalina dressing-whatever tickles you timbales! This goes extremely well with Tortilla Soup.

submitted by Janet McKinley

MISCELLANEOUS

HELPFUL HINTS

A drop of vinegar or lemon juice in the cooking water helps tenderize tough meat.

A small amount of leftover mashed potatoes makes meat loaf lighter.

Red wine used in cooking brings out the flavor in meat, while white wine sweetens it.

Onion is more flavorful in dishes like egg salad, potato salad, or meat loaf if it is grated rather than chopped.

You can peel, slice, or grind onions without shedding a tear if first you pour hot water over the onions, then plunge them into cold water.

Add ground ginger to the sugar and butter in which carrots are glazed.

To make a juicy hamburger, add a small, grated raw potato to each pound of ground beef.

When you squeeze a lemon for juice, wrap and freeze the rind. Next time you need a grated lemon rind, see how easy it is to grate a frozen one.

Keep a large kitchen salt shaker filled with flour. It is very handy when dusting cake pans, chicken, fish, etc. It's also less messy.

To get a higher meringue on cream pies, add 1/2 tsp. baking powder to room temperature egg whites before beating.

Butter and sugar will cream faster if you rinse the mixing bowl with boiling water before you begin.

Keep cheese from drying out by wrapping it in a cloth dampened with vinegar.

Cheese will slice as easy as butter if you warm the knife.

Grease a casserole dish with a piece of paper towel dipped into oil or bacon grease.

When cooking greens, collards, mustard, turnip or kale, cook with one raw potato. That will take out all bitterness.

To line a loaf pan, fold a double sheet of foil to fit across the bottom and up the sides of the pan with an inch overhang. Flip pan right side up and grease, then press the strip inside and grease again.

When sauteing foods, prevent butter from burning by adding a small amount of cooking

oil to the pan. Butter alone burns easily, but the combination with oil will not.

A cup of hot water in the microwave along with an open box of hardened brown sugar, at high for 1-1/2 to 2 minutes for 1/2 pound will soften the brown sugar.

Coconut can be toasted in the microwave. Spread 1/2 cup in a pie pan and cook for 3 to 4 minutes, stirring every 30 seconds and checking carefully because once it starts to brown it browns quickly.

Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the
microwave for about 30 to 45 seconds. Let them stand for 1 minute after to crisp. Works well on cereals too.

Store-bought cookies can be warmed and softened slightly by microwaving on medium for about half a minute.

Soften jello that has set up too hard instead of slightly thickened (to add fruit etc...) by heating on low power setting for a very short time.

Heat leftover custard and use it as frosting for a cake.

Microwave hard ice cream at low power to soften. One pint takes about 15 seconds, a quart takes about 30 seconds and a half gallon about 45 to 60 seconds.

Nuts will be easier to shell if you place 2 cups in a 1 quart casserole with 1 cup of water. Cook for 4 minutes and the meat will slip out whole after cracking the shell.

Thaw whipped topping in the microwave. On the defrost setting it takes a 4-1/2 oz. carton
about a minute. Stir and blend well with thicker center.

Melt marshmallow creme in the microwave. Half a 7 oz jar will melt in about 35 seconds.

One stick of butter or margarine will soften when microwaved on low for about 1 minute.

Using a round pan instead of square will eliminate overcooked corners in baking cakes.

Soften one 8 oz package of cream cheese by microwaving at low power for about 2 minutes. A 3 oz package takes only about 1 minute.

Stamp collectors dampen stamps with a couple drops of water and microwave for 20 seconds to lift the stamps easily from the envelope.

For hot towels, wet and microwave for approximately 1/2 a minute each hand towel.

Thaw out frozen orange juice by removing the metal ends and placing the container in a bowl. Microwave for 30 seconds for 6 oz and 45 seconds for 12 oz.

To scald milk, cook 1 cup for 2 to 2-1/2 minutes, stirring once each minute.

It is best to wait until after cooking to add salt to foods, as it causes dehydration and toughness if salted on the surface.

After stewing a chicken for diced meat for casseroles, etc., let cool in broth before you cut into chunks - it will have twice the flavor.

A roast with the bone in will cook faster than a boneless roast - the bone carries the heat to the inside of the roast quicker.

Do not use metal bowls when mixing salads, wooden or glass are best.

Do not use soda to keep vegetables green, it destroys vitamin C.

To keep celery crisp - stand it up in a pitcher of cold, salted water and refrigerate.

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

To slice meat into thin strips partially freeze and it will slice easily.

To ripen tomatoes put them in a brown paper bag in a dark pantry and they will ripen overnight.

For juicier hamburger add cold water to the beef before grilling - 1/2 cup to 1 lb meat).

To keep cauliflower white while cooking, add a little milk to the water.

A few drops of lemon juice in the water will whiten boiled potatoes.

When boiling corn, add sugar to the water instead of salt. Salt toughens the corn.

Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.

Used greased muffin tins as molds when baking stuffed green peppers.

Buy mushrooms before they 'open'. When stems and caps are snugly attached they are truly fresh.

Roach Poison: Sprinkle or dust it (using a narrow-spouted plastic squeeze bottle) into moldings and crevices. This kills them slowly (6 days or longer) but surely. They will not develop a resistance to it. Boric acid is not absorbed by your skin or inhaled, but it is poisonous if eaten. Use 2 parts flour, 1 part boric acid powder, and 1/2 part sugar. Mix well or sift.

Refinish Antiques or Revitalize Wood: Use equal parts of linseed oil, White vinegar, and turpentine. Rub into furniture (or wood) with soft cloth and lost of elbow grease.

Stalk the ants in your pantry and seal off cracks where they are entering with putty or petroleum jelly. Try sprinkling red pepper on floors and counter tops.

For ease in sliding, rub wax along sliding doors, windows and wooden drawers that stick.

A simple polish for copper bottom cookware: equal portions of flour and salt made into a paste with vinegar. Keep in refrigerator.

Prevent ice from forming by pouring anti-freeze into the metal slide on your glass door.

Iron cleaner: baking soda on a damp sponge will remove starch deposits. (Cold iron.)

Remove stale odors in the wash by adding washing soda or baking soda.

To clean Teflon: combine 1 cup water, 2 tablespoons baking soda, 1/2 cup liquid bleach and boil in stained pan for 5-10 minutes or till stain disappears. Wash, rinse and dry, and condition with oil before using pan again.

A little instant coffee will work wonders on your furniture. Just make a thick paste of your favorite instant and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be overjoyed at how new and beautiful those pieces will look.

For clogged shower head, try boiling it in 1/2 cup vinegar and 1 quart water for 15 minutes.

For a spicy aroma, toss dried orange and lemon rinds into your fireplace.

Double-bag vegetables you plan to freeze in order to avoid freezer burn, which dries them out. Double-bagging also eliminates freezer odor.

Bananas that have darkened can be peeled and frozen in a plastic container until it's time to bake bread or cake.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting too hard or brown.

Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil absorb more readily in the dough or batter and do not help to release baked goods from pan.

Use metal ice tray divider to cut biscuits in a hurry. Press into dough and biscuits will separate at dividing lines when baked.

Self-rising flour: 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder. Mix well and store in tightly covered container.

Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm and if you cannot feel either hot or cold, the temperature is just right.

When in doubt, always sift flour before measuring.

When cooking in glass pans, reduce oven temperature by 25 degrees.

When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

To prevent scorching when scalding milk, first rinse pan in hot water.

If your biscuits are dry, it could be from too much handling, or the oven temperature may have not been hot enough.

Nut breads are better if stored 24 hours before using.

To make bread crumbs, toast the heals of bread and put in a blender or food processor.

Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.

The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

Vinegar can remove spots caused by tomatoes. Soak spot with vinegar and wash as usual.

To freshen your dishwasher, run it on rinse with some baking soda.

Drops of oil of cinnamon, cotton balls soaked in your favorite perfume or disinfectant will leave room smelling fresh after you vacuum.

Things to keep in the kitchen: a ruler, scissors, small hammer, flashlight, candles, matches and tape.

Egg whites need to be room temperature for greater volume when whipped.

To freeze eggs: Spray ice cube trays with oil. Beat eggs and add 3/4 t sugar and 1/4 t salt for every 1/2 dozen. Pour into trays and freeze firm. Store in airtight containers in freezer. One cube equals one egg.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away.

Use steel wool covered with fabric for a pin and needle sharpener. Attach curtain rings on drawstring ties and the ties will not come out.

Separate 2 glasses by filling the inside one with cold water and setting the other in hot.

Old Amish Proverb: Eat it up, wear it out, make it do, or do without!

Organize coloring books and crayons with a dish drainer.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

Before scalding milk, rinse pan with cold water for easy clean up.

Getting the catsup out of the bottle isn't so tough. Insert a drinking straw, put it to the bottom of the bottle, and then remove. Enough air will be admitted to start an even flow.

Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles, or spaghetti will not boil over or stick together.

MICROWAVE HINTS

1. Place an opened box of hardened brown sugar in the microwave with 1 c hot water. Microwave at high for 1 1/2 - 2 min for 1/2 lb, or 2 - 3 min for 1 lb.

2. Soften hard ice cream by microwaving at 30% power. One pint will take 15-30 sec.; one quart, 30-45 sec.; and one-half gallon 45-60 sec.

3. One stick of butter or margarine will soften in 1 min when microwaved at 20% power.

4. Soften one 8-once package of cream cheese by microwaving at 30% power for 2 to 2 1/2 min. One 3-ounce package of cream cheese will soften in 1 1/2 - 2 minutes.

5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 sec. for 6 ounces and 45 sec for 12 ounces.

6. Thaw whipped topping...a 4 1/2 ounce carton will thaw in 1 min on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!

7. Soften Jello that has set up to hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.

8. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 sec. It depends on the temperature of the water used to wet the towel.

9. To scald milk, cook 1 c for 2 to 2 1/2 min, stirring once each minute.

10. To make dry bread crumbs, cut 6 slices bread into 1/2 inch cubes. Microwave in a 3-quart casserole 6-7 min, or until dry, stirring after 3 min. Crush in blender.

11. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 sec. Let stand 1 min to crisp. Cereals can also be crisped.

12. Nuts will be easier to shell if you place 2 cups of nuts in a 1 qt casserole with 1 cup of water. Cook for 4 to 5 min and the nutmeats will slip out whole after cracking the shell.

13. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 sec and the stamp will come right off.

14. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.

15. A crusty coating of chipped walnuts surrounding many microwaved-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium, finely chopped walnuts evenly onto the bottom and side of a ring pan or bundt cake pan. Pour in batter and microwave as recipe directs.

16. Do not salt foods on the surface as it causes dehydration and toughens the food. Salt after you remove from the oven unless the recipe calls for using salt in the mixture.

COOKING TERMS

Au gratin: topped with crumbs and/or cheese and browned in the oven or under the broiler.

Au jus: served in its own juices.

Baste: to moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.

Bisque: a thick cream soup.

Blanch: to immerse in rapidly boiling water and allow to cook slightly.

Cream: to soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: to seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: an assortment of raw vegetables, i.e. carrots, broccoli, mushrooms, served as an hors d'oeuvre often accompanied by a dip.

Degrease: to remove fat from the surface of stews, soups, or stock. Usually cooled at room temperature, so that fat hardens and is easily removed.

Dredge: to coat lightly with flour, cornmeal, etc.

Entree: the main course.

Fold: to incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit deserts.

Julienne: to cut vegetables, fruits, or cheeses into match-shaped slivers.

Marinade: to allow food to stand in a liquid to tenderize or to add flavor.

Meuniere: dredged with flour and sauteed in butter.

Mince: to chop or cut food into very small pieces.

Parboil: to boil until partially cooked; to blanch. Usually this procedure is followed by final cooking in a seasoned sauce.

Pare: to remove the outermost skin of a fruit or vegetable.

Poach: to cook very gently in a hot liquid kept just below the boiling point.

Puree: to mash foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirling in a blender or food processor.

Refresh: to run cold water over food that has been parboiled, to stop the cooking process quickly.

Saute: to cook and/or brown food in a small quantity of hot shortening.

Scald: to heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: to cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: to let food stand in (hot) liquid to extract or to enhance flavor, like tea in hot water or poached fruits i sugar syrup.

Toss: to combine ingredients with a lifting motion.

Whip: to beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.

Cooking Tips

- After stewing a chicken for diced meat for casseroles, etc., let cool in broth before cutting into chunks - it will have twice the flavor.

- To slice meat into thin strips, as for Chinese dishes - partially freeze and i t will slice easily.

- A roast with the bone in will cook faster than a boneless roast - the bone carries the heat to the inside of the roast quicker.

- Never cook a roast cold - let stand for at least an hour at room temperature. Brush with oil before and during roasting - the oil will seal in the juices.

- For a juicier hamburger add cold water to the beef before grilling (1/2 c to 1 lb of meat).

- To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags and they will stay separated so that you may remove as many as you want.

- To keep cauliflower white while cooking - add a little milk to the water.

- When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.

- To ripen tomatoes - put them in a brown paper bag in a dark pantry and they will ripen overnight.

- Do not use soda to keep vegetables green. It destroys Vitamin C.

- When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb all the odor from it.

- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

- Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french-fried potatoes.

- Use greased muffin tins as molds when baking stuffed green peppers.

- A few drops of lemon juice in the water will whiten boiled potatoes.

- Buy mushrooms before they "open." When stems and caps are attached snugly, mushrooms are truly fresh.

- Do not use metal bowls when mixing salads. Use wooden, glass or china.

- Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.

- To keep celery crisp - stand it up in a pitcher of cold, salted water & refrigerate.

- Don't despair if you've oversalted the gravy. Stir in some instant mashed potatoes and you'll repair the damage. Just add a little more liquid to offset the thickening.

MEASUREMENTS

a pinch	1/8 teaspoon or less
3 tsp	1 Tablespoon
4 Tbs	1/4 cup
8 Tbs	1/2 cup
16 Tbs	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
2 Tbs liquid	1 ounce
8 ounces	1 cup
16 ounces	1 pound
32 ounces	1 quart

CROSS REFERENCE
By Food Group

MAIN COURSES	page #
1.Hungarian Stuffed Cabbage-Matt LeBert'98	52
2.Hawaiian Chicken-Megan Bedford'98	38
3.Chicken Enchiladas-Brittany Hardcastle'00	5
4.Great Goulash-Brittany Hardcastle'00	5
5.Mexican Fiesta-Brittany Hardcastle'00	6
6.Tangy Chicken Tetrazzini-Aaron Smith'97	90
7.Creamy Fresh Tomato & Basil Pasta-Shauna Harlan'98	6
8.Chicken Enchiladas-Nick Schroeder'99	6
9.Quick Round Steak-Megan Bedford'98	38
10.Grilled Chicken Marinade-Bryan Gutmann'00	7
11.Chicken Enchilada Pie-Marissa dePutron'98	24
12.Easy Brisket-Lauren Bigley'00	9
13.Buttermilk Chicken-Chris Champion'98	65
14.Butter Broiled Breaded Shrimp-Jeremy Champion'98	78
15.Italian Cymbals Casserole-Jeremy Champion'98	79
16.Bates Shrimp Stingo-Brady Bates'98	1
17.Gone All Day Stew-Matt LeBert'98	56
18.Keyboards & Kraut-Matt LeBert'98	57
19.Brass BBQ Chicken-Jeff Seiler'99	81
20.Symphonic Brisket-Jeff Seiler'99	81
21.Happy New Year Blackeyes-Megan Bedford'98	41
22.Garlic Broiled Shrimp-Bryan Gutmann'00	10
23.Spanish Pie-Elisabeth Ransom'00	11
24.Beef & Potato Ensemble-Mandy Robison'99	43
25.Chicken & Rice Combo-Van Robison'98	43
26.Tater Tot Casserole-Amanda Garzonie'00	13
27.Chicken Enchiladas-Jennifer Honeycutt'99	14
28.Baked Spaghetti-Genia Cowart'97	44
29.Shepherd's Pie-Megan Bedford'98	44
30.Cowboy Brisket-Eric Zimmerman'00	18
31.Tuna Macaroni Casserole-Eric Zimmerman'00	18
32.Meat Loaf-Avery Kristinik'00	45
33.Chicken & Broccoli Lion Band Dish-Dana Schuessler'97	27
34.Spicy Drumstix-Matt LeBert'98	58
35.Snare Drum Jumbalaya-Sara Bushong'97	58
36.High Five Thighs-Megan Bedford'98	46
37.Troy's Taco Pie-Troy Storm'97	88
38.Cheeseburger Casserole-Troy Storm'97	88
39.Chicken Cord en Bleu-Bryan Newton'98	73
40.Legato Lasagna-Andy Bedford'94	95
41.Boeuf Au Fromage-Kerry Kessler'00	74
42.South of the Border Casserole-Kris Singleton'95	96

43.Southwestern Rollups-Kris Singleton'95	98
44.Maraca Taco Pie-Kris Singleton'95	99
45.Chicken Marsala-Kristina Felfe'00	33
46.Tamalie Pie-Kristina Felfe'00	35
47.Mexican Lasagna-Kris Singleton'95	103
48.Guilt-Free Fettuccine-Andy Bedford'94	103
49.Shannon's Killer Spaghetti-Avery Kristinik'00	49
50.Chicken Stuffing Casserole-Jennifer Fiola'99	49
51.Favorite French Horn Pizza-Jennifer Fiola'99	49
52.Turkey Mushroom Clarinet Crepes-Bryan Gutmann'00	20
53.Senior's Shrimp Scampi-Pam Baumgardner'97	37
54.Flam-a-Diddle Flambe-Amanda Drinkwater'staff	112
55.Honey Soy "Monkey Wings"-Justin Johnson'98	76

VEGETABLES

1.Triple Decker Corn-Aaron Smith'97 91
2.Quick Blackeyed Pea Dip-David Coleman'00 64
3.Tex-Mex Crock-Pot Beans-Lauren Bigley'00 8
4.Brassy Carrots-Jeremy Champion'98 77
5.Ellen's Spinach Balls-Cara Bertron '00 40
6.Arnie's BBQ Beans-Colleen Gladson'99 26
7.Aunt Trish's Sweet Potatoes-Colleen Gladson'99 27
8.Berry Melophone Bake-Mandy Robison'99 42
9.Wild Rice Bake-Elisabeth Ransom'00 11
10.Drum Roll Scalloped Potatoes-Sara Bushong'97 59
11.Grandma's Green Bean Casserole-Megan Bedford'98 46
12.Lima Bean & Broccoli Casserole-Troy Storm'97 86
13.Corn Scallop-Troy Storm'97 86
14.Souped-up Rice-Troy Storm'97 87
15.Brassy Black Beans-Tyler Rusin'99 89
16.Black Bean Medley-Lori Bratton'97 4
17.Calico Beans-Sara Tittizer'97 19
18.Palestine Rice-Michael Weatherton'99 48
19.Tenor Squash Casserole-Nathan Ward'99 68
20.Buttermilk-Basil Mashed Potatoes-Sean Ellison'00 74
21.Greek Potatoes-Ceilia Ellison'97 30
22.Garden Taco Rice-Kristina Felfe'00 33
23.Canned Green Beans-Kristina Felfe'00 34
24.Twice Baked Potatoes-Kristina Felfe'00 34
25.Seasoned Green Beans-Trevor Eggleston'95 102
26.Kick Spring's Broccoli-Corn Bake-Mrs.Mac'staff 113
27.Jalapeno Corn Rice Casserole-Diane Cluiss'99 21
28.Oven Rice-Diane Cluiss'99 21
29.Hot Corn-Diane Cluiss'99 22
30.Squash Bake-Laura Teinert'96 108

SALADS

1.Mozart's German Potato Salad-Matt LeBert'98 52
2.Broccoli Tortellini Salad-Katie Gutmann'98 23
3.Spinach Avocado Salad-Marissa dePutron'98 24
4.German Style Potato Salad-Lauren Bigley'00 8
5."Staccato" Strawberry Salad-Nicholas Hank'00 25
6.Tropical Rhythm Fruit Salad-Ethan Morris'00 39
7.24 Hour Salad-Seth Bloomquist'00 70
8.Fancy Chicken Salad-Seth Bloomquist'00 70
9.Quint-Cup Salad-Matt LeBert'98 57
10.L'Orange Salad Supreme-Dale Morris'98 51

11.Off-The-Charts Guacamole Salad-Megan Bedford'98	41
12.Macaroni Salad-Eric Zimmerman'00	16
13.Staff Salad-Athena Smith'97	60
14.Spicy Corn & Bean Salad-Clark Stough'98	84
15.Layered Salad-Troy Storm'97	85
16.Taco Salad-Troy Storm'97	87
17.Hot Chicken Salad-Troy Storm'97	89
18.Perfect Percussion Pasta Salad-Brent Barnett'98	60
19.A Drumful of Coleslaw-Lori Bratton'97	3
20.Fruit Salad-Elizabeth Brown'99	61
21.Frozen Fruit Cups-Elizabeth Brown'99	62
22.Caesar Salad-Sean Ellison'00	75
23.Fettoosh-Ceilia Ellison'97	29
24.Tabouli-Ceilia Ellison'97	29
25.Cherries Jubilee Fruit Salad-Trevor Eggleston'95	100
26.Ticklin' Timbales Taco Salad-Janet McKinley'staff	114
27.Chicken Salad-Diane Cluiss'99	22
28.Overnight Layered Green Salad-Laura Teinert'96	108
29.Super Senior Cherry Salad Surprise-Pam Baumgardner'97	37
30.Macaroni Lyonnaise-Kelly Quigley '94	109

DESSERTS

1.Texas Sheet Cake-Aaron Smith'97	90
2.Chocolate Cheesecake-Aaron Smith'97	91
3.Pecan Pie-Chris Hegar'98	53
4.UIL Never-Fail Divinity-Matt LeBert'98	53
5.Coke Cake-Matt LeBert'98	54
6.Marimba Coconut Pie-Matt LeBert'98	54
7.Lemon Pie-Matt LeBert'98	55
8.Fool-Proof Meringue-Matt LeBert'98	56
9.Baby Ruth Cookies-Matt LeBert'98	56
10.Dirt Cake-Cam Mencio'00	77
11.Creme de Menthe Brownies-Bryan Gutmann'00	8
12.Carrot Cake-Katie Gutmann'98	23
13.Busy Day Cake-Sara Tittizer'97	9
14.Fluted Pie Crust-Nicholas Hank'00	23
15.Perfect Duet Toffee Bit Cookies-Jeremy & Chris Champion'98	64
16.Poppy Seed Cake-Chris Champion'98	65
17.Woodwind Delight Pumpkin Pie-Chris Champion'98	66
18.Smooth Sounds Chocolate Cake-Chris Champion'98	66
19.Pitcrew's Favorite Hummingbird Cake-Chris Champion'98	67
20.Sweet-as-a-Flute-Player Sugared Pecans-Amanda Drinkwater'staff	111
21.Goofballs-Amanda Drinkwater'staff	112

22.Westlake Festival Millionaires-Amanda Drinkwater'staff	112
23.Nutty Peanut (Miss) Buttercups-Amanda Drinkwater'staff	113
24.Piccolo Pralines-Ethan Morris'00	39
25.Peanut Butter Crunch-Seth Bloomquist'00	70
26.Banana Cake-Jason Hymans'99	67
7.Easy Peanut Butter Kisses-Cara Bertron'00	39
28.Dede's Chess Squares-Cara Bertron'00	40
29.Rocio's Encanelado-Cara Bertron'00	40
30.Namie's Cheese Cookies-Cara Bertron'00	41
31.Durango Carrot Cake-Colleen Gladson'99	25
32.Tania's Tasty Cheesecake Squares-Colleen Gladson'99	26
33.Shortcake Chocolate Brownies-Colleen Gladson'99	26
34.Chocolate Chip Cookies-Colleen Gladson'99	26
35.Grandma's Wonderful Natias-Colleen Gladson'99	27
36.Kellogg's K Bars-Brady Bates'98	1
37.Caramel Delight-Tiffany Teinert'98	2
38.Four Layer Mocha Dessert-Tiffany Teinert'98	3
39.Date Nut Bars-Tiffany Teinert'98	2
40.Rafiki's Sunflower Cookies-Noel Burns'98	71
41.French Horn Sugar Cookies-Dale Morris'98	51
42.Pecan Tempo Bars-Jeff Seiler'99	81
43.Decorative Butter Cookies-Jeff Seiler'99	82
44.First Chair Cheesecake-Jeff Seiler'99	82
45.Trumpetier Cake-Jeff Seiler'99	83
46.Banana Pudding-Shannon Linebarger'99	10
47.Bavarian Apple Torte-Katie Gutmann'98	28
48.Band-ana Pudding-Van Robison'98	42
49.Xylophone Bars-Van Robison'98	42
50.Half-Note Brownies-Mandy Robison'99	43
51.Strawberry Sonata Pie-Van Robison'98	44
52.Walnut Carrot Cake-Elisabeth Ransom'00	12
53.Gooey Butter Cake-Kim Matthews'97	12
54.Apple Crisps-Kim Matthews'97	13
55.Cherry Delight-Jennifer Honeycutt'99	14
56.Chocolate Sheet Cake-Eric Zimmerman'00	15
57.Pineapple Cake-Eric Zimmerman'00	17
58.Blond Brownies-Eric Zimmerman'00	17
59.Cherry Dump Cake-Eric Zimmerman'00	17
60.Grandma's Pumpkin Stuff-Abbie Tittizer'95	93
61.Easy Peach Cobbler-Abbie Tittizer'95	93
62.Caramel Bundt Roll-Sara Tittizer'97	92
63.Good Custard-Andrew Butt'99	92
64.Apple Cake-Steven Butt'00	84
65.The 'WOW' Flute Cheesecake-Dana Schuessler'97	28
66.Seniors of '97 Cinnamon Sheet Cake-Dana Schuessler'97	29

67.Award Winning Creamy Cheesecake-Sara Bushong'97 59
68.Sara's Four Mallet Peanut Butter Sticks-Sara Bushong'97 59
69.Big Bad Wolf Brownies-Matt LeBert'98 59
70.Crisp Coconut Oaties-Matt LeBert'98 60
71.Sweet Potato Crunch-Troy Storm'97 87
72.Cheese Cake-Andy Heustis'98 73
73.Cake to Beat the Band-Lori Bratton'97 3
74.Ode to Mamaw's Buttermilk Pie-Lori Bratton'97 4
75.Bassoonist's Lite Apricot Mousse-Lori Bratton'97 4
76.Cherry Bars-Elizabeth Brown'99 61
77.Chocolate Oatmeal Brownies-Kris Singleton'95 94
78.Leander-Blue-Berry Cobbler-Kris Singleton'95 96
79.EZ Sax Favorite Cake-Kris Singleton'95 96
80.Peppermint Pound Cake-Kris Singleton'95 97
81.Sweet Harmony Squares-Kris Singleton'95 97
82.Butterscotch Nut Crunchies-Kris Singleton'95 97
83.Coconut Snacks-Kris Singleton'95 98
84.Cherry-Oatmeal Crisps-Kris Singleton'95 98
85.Peach Shortcake Cookies-Sara Tittizer'97 19
86.Lemon Bisque-Sara Tittizer'97 20
87.Best-Ever Gingersnaps-Alissa Weatherton'97 47
88.Grandma's Blonde Brownies-Alissa Weatherton'97 47
89.Sad Cake-Michael Weatherton'99 48
90.Million Dollar Pie-Michael Weatherton'99 48
91.Alto-gether Best Cheesecake-Nathan Ward'99 69
92.Bari-awesome Birthday Cupcakes-Nathan Ward'99 69
93.Cottage Cheese Pie-Kristina Felfe'00 30
94.Pie Crust Recipe-Kristina Felfe'00 31
95.Candy Cane Cookies-Kristina Felfe'00 31
96.Dewberry Pie-Kristina Felfe'00 32
97.Coconut Cream Pie-Kristina Felfe'00 32
98.Peanut Butter Crunchies-Kristina Felfe'00 35
99.Buttercream Frosting-Kristina Felfe'00 35
100.Banana Pudding-Kristina Felfe'00 36
101.Cook While You Sleep Cookies-Erica Kessler'96 110
102.Summer Snowballs-Trevor Eggleston'95 102
103.Sour Note & Rhythm Pie-Matt LeBert'98 62
104."The Best" Pie Crust-Matt LeBert'98 62
105.Here Comes Treble-Matt LeBert'98 63
106.Coffee-Chocolate Pie-Diane Cluiss'99 21
107.Six 3's Ice Cream-Diane Cluiss'99 21
108.Big Time Cookies-Carey Kirkpatrick'96 105
109.Pralines-Carey Kirkpatrick'96 105
110.Peanut Brittle-Carey Kirkpatrick'96 106
111.Chocolate Parfait-Carey Kirkpatrick'96 106

112.Red Velvet Cake-Carey Kirkpatrick'96 107
113.Yeah Band Sugar Cookies-Jennifer Fiola'99 50
114.Rocky Road Brownies-Jennifer Fiola'99 50
115.Simply Cymbal Cookies-Mike Pressler'99 63
116.Golden Peanut Butter Fudge-Carey Kirkpatrick'96 104
117.Peek-A-Boo Cookies-Laura Teinert'96 109
118.Heavenly Secret Cheese Cake-Ethan Johnson'00 89
119.Tiny Pecan Pies-Kelly Quigley'94 110
120.Grandad Mac's No Bake Cookies-Andy Bedford'94 93

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1.Grandma Clara's Biscuits-Megan Bedford'98 38
2.Monkey Bread-Bryan Newton'98 72
3.Trumpeter's Zucchini Bread-Jeremy Champion'98 79
4.Awesome Lo-Fat Cornbread-Seth Bloomquist'00 71
5.Banana Nut Bread-Jeff Seiler'99 82
6.Angel Biscuits-Kris Singleton'95 94
7.Jazzy Garlic Bread-Andy Bedford'94 95
8.Cornbread-Ceilia Ellison'97 30
9.Cheese Bread-Kristina Felfe'00 34
10.Beer Bread-Trevor Eggleston'95 103
11.Peanut Butter Wheat Germ Muffins-Carey Kirkpatrick'96 105
12.Bread Flutes (Breadsticks)-Katie Gutmann'98 37
13.Mexican Spoon Bread-Nick Schroeder'99 7
14.Bagels-Sara Tittizer'97 18
15.Saxy Pumpkin Bread-Chris Champion'98 65

PARTY PALATE PLEASERS

1.Tuba Tubes-Amanda Drinkwater'staff 111
2.Easy Fresh Fruit Dip-Jeremy Champion'98 80
3.Musician's Marinated Mushrooms-Jeff Seiler'99 83
4.Shrimp Allegros Diablos-Jeff Seiler'99 83
5.Tex Mex Dip-Elisabeth Ransom'00 10
6.Cheese Ball-Eric Zimmerman'00 15
7.Spinach Dip-Eric Zimmerman'00 16
8.Seven Layer Dip-Eric Zimmerman'00 16
9.Texas Caviar-Avery Kristinik'00 45
10.Hot Pecan Dip-Jennifer Nieman'98 46
11.Dill Dip For Vegetables-Troy Storm'97 85
12.Mariachi Treats-Mini Mexican Pizzas-Andy Bedford'94 99
13.Bean Dip-Erica Kessler'96 110
14.Erin's Artichoke Dip-Trevor Eggleston'96 100
15.Ham Rolls-Trevor Eggleston'96 101
16.Chicken Wings-Trevor Eggleston'96 101
17.Salmon Ball-Trevor Eggleston'96 102
18.Tuba Bell Stuffers-Janet McKinley'staff 113
19.Egg Rolls-Diane Cluiss'99 22
20.Raw Vegetable Dip-Alissa Weatherton'97 47

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1.Broccoli Soup-Brittany Hardcastle'00 5
2.Cheese Soup-Aaron Smith'97 91
3.French Horn Onion Soup-Matt LeBert'98 55
4.Becky's Taco Soup-Seth Bloomquist'00 71
5.Tortilla Soup-Noel Burn'98 72
6.Gazpacho-Lori Bratton'97 2
7.Broccoli-Cheese Soup-Andy Bedford'94 95
8.Chicken Consomme-Carey Kirkpatrick'96 104

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1.Crunchy French Toast-Cam Mencio'00 77
2.Krivacka's Strudel-Mat & Zak Kay'98&'00 57
3.Lumberjacks-Lochie Emerson'98 13
4.Garlic Grits-Adam Goodman'99 72
5.Quick Coffee Cake-Sara Tittizer'97 19
6.German Pancakes-Jennifer Nieman'98 45
7.Sausage Biscuit Bites-Troy Storm'97 86
8.Great Grandma Allen's Coffeecake-Elizabeth Brown'99 61
9.Breakfast Casserole-Kristina Felfe'00 33
10.Apple Strudel-Kristina Felfe'00 36

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1.Jazzed-Up BBQ Cooking Sauce-Chris Champion'98 64
2.Green 'Staccato' Sauce-Jeff Seiler'99 80
3.B-Flat BBQ Sauce-Lauren Bigley'00 9
4.Open-Face Grilled Cheese Sandwich-Troy Storm'97 85
5.Pan Bagnat-Sean Ellison'00 75

BEVERAGES

1.Banana Slush Punch-Matt LeBert'98 52
2.Summer Band Smoothies-Amanda Drinkwater'staff 111
3.French Horn Sunshine-Cara Bertron'00 40
4.Tropical Punch-Kristina Felfe'00 31

MISCELLANEOUS

1.Hot Dill Stix-Matt LeBert'98 54
2.Fortissimo Rolls-Troy Storm'97 84
3.Canned Pickles-Kristina Felfe'00 32
4.Play Dough-Trevor Eggleston'95 101
5.Pet Cookies-Carey Kirkpatrick'96 107

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